

# Golden Ale HoPomir

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Golden Ale	2 kg (33.3%)	--- %	9
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Dry Hop	Citra	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale