

# Golden Ale "Słoweński"

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **4.2**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (88.9%)   | 80 %  | 7   |
| Grain | Pszeniczny             | 0.5 kg (11.1%) | 85 %  | 4   |

## Hops

| Use for | Name                    | Amount | Time     | Alpha acid |
|---------|-------------------------|--------|----------|------------|
| Boil    | Extra Styrian Dana      | 10 g   | 60 min   | 13.2 %     |
| Boil    | Styrian Kolibri 4.0% AA | 20 g   | 10 min   | 4 %        |
| Dry Hop | Styrian Kolibri 4.0% AA | 20 g   | 7 day(s) | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |