

# golden ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **55**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (85.5%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.5%)	79 %	16
Grain	Strzegom Karmel 150	0.15 kg (2.6%)	75 %	150
Grain	Pszeniczny	0.2 kg (3.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	30 g	60 min	12.5 %
Boil	Sybilla	20 g	30 min	3.5 %
Boil	southern cross	20 g	20 min	6 %
Boil	Sybilla	10 g	10 min	6 %
Boil	southern cross	20 g	5 min	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	11 g	Boil	11 min
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