

## Golden Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.4**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.1%) | 81 %  | 6   |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Iunga         | 25 g   | 60 min | 8 %        |
| Boil    | warrior queen | 20 g   | 10 min | 6.2 %      |
| Boil    | Centennial    | 20 g   | 0 min  | 8.3 %      |
| Boil    | Galaxy        | 25 g   | 0 min  | 15 %       |

### Yeasts

| Name                              | Type | Form  | Amount | Laboratory      |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Slant | 100 ml | Mangrove Jack's |