Golden ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Maris Otter Pale Ale 5-7,5 EBC Thomas Fawcett	2 kg *(80%)*	80 %	6
Grain	Pszeniczny	0.5 kg *(20%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Książęcy	10 g	15 min	8.3 %
Whirlpool	lu02	25 g	15 min	7.6 %
Dry Hop	lu02	75 g	2 day(s)	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

Notes

- Starter 8blg 1l
  Aug 8, 2024, 6:20 PM