

# Golden Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (90%)     | 80 %  | 5   |
| Grain | Carabody Viking Malt | 0.333 kg (10%) | 75 %  | 8   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 15 g   | 60 min | 6 %        |
| Boil    | Cascade | 35 g   | 0 min  | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |