

# British Golden Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **30.5 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg (86.2%)	81 %	4
Grain	Simpsons - Maris Otter	0.4 kg (7.3%)	81 %	6
Grain	Strzegom Pszeniczny	0.25 kg (4.6%)	81 %	6
Grain	Viking Dekstrynowy	0.1 kg (1.8%)	79 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	90 min	9.2 %
Boil	Fuggles	15 g	20 min	5.6 %
Boil	Cascade	15 g	20 min	5.8 %
Boil	Fuggles	15 g	10 min	5.6 %
Boil	Cascade	15 g	10 min	5.8 %
Aroma (end of boil)	Cascade	20 g	0 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	200 ml	Fermentum Mobile