

British Golden Ale

- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **5.9**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **30 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.6 liter(s)**
- Total mash volume **0.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**

Mash step by step

- Heat up **0.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt | 1.7 kg (89.5%) | 80 % | 8 |
| Grain | Monachijski | 0.2 kg (10.5%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Challenger | 15 g | 30 min | 7 % |
| Boil | Fuggles | 15 g | 25 min | 4.5 % |
| Dry Hop | Fuggles | 35 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |