

# golden ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **36**
- SRM **5.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (75%)	79 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (25%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	30 min	8 %
Boil	Mosaic	15 g	20 min	10 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min