

# Golden Ale 2024

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **53 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	11.5 %
Boil	Lublin (Lubelski)	20 g	10 min	3.5 %
Whirlpool	Cenntennial	20 g	10 min	8.9 %
Whirlpool	Lublin (Lubelski)	20 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand