

Golden Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **2.8**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **29 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 4.4 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 25 g | 70 min | 4.6 % |
| Boil | Cascade | 25 g | 15 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 50 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Pożywka | 2 g | Boil | 10 min |
| Fining | Mech irlandzki | 5 g | Boil | 10 min |