

# Golden Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5 kg (90.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	8 %
Boil	warrior queen	20 g	10 min	6.2 %
Boil	Centennial	20 g	0 min	8.3 %
Boil	Galaxy	25 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove Jack's