

BRITISH GOLDEN ALE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **4.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale Maris Otter | 4 kg (83.3%) | 81 % | 6 |
| Grain | Caramel Pils | 0.5 kg (10.4%) | 78 % | 4 |
| Grain | Karmelowy Jasny | 0.3 kg (6.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 20 g | 30 min | 4.5 % |
| Boil | Fuggles | 20 g | 30 min | 4.5 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 5 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 10 g | 5 min | 4.5 % |
| Dry Hop | Fuggles | 20 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Fining | Mech Irlandki | 5 g | Boil | 10 min |