

# BRITISH GOLDEN ALE

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- 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