

# British Golden Ale

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- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **5.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **30 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.6 liter(s)**
- Total mash volume **0.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**

## Mash step by step

- Heat up **0.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt	1.7 kg (89.5%)	80 %	8
Grain	Monachijski	0.2 kg (10.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	30 min	7 %
Boil	Fuggles	15 g	25 min	4.5 %
Dry Hop	Fuggles	35 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar