

# Gold One Ale Angielskie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (59.8%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (29.9%)	80 %	5
Grain	Viking Wheat Malt	0.52 kg (10.4%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	15 g	5 min	5 %
Boil	Styrian Golding	15 g	30 min	5 %
Boil	Perle	20 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis