

## Gold One

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **9 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (53.8%)	82 %	4
Grain	Viking Pale Ale malt	1.6 kg (34.4%)	80 %	5
Grain	Pszeniczny (śrutowany)	0.55 kg (11.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat (szyszka)	16 g	60 min	11.2 %
Boil	Lublin (Lubelski) (szyszka)	15 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski) (szyszka)	15 g	5 min	4 %

### Yeasts

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