

# Golden Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.6 kg (86.7%)	81 %	6
Grain	Pszeniczny	0.4 kg (13.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	30 min	4.2 %
Boil	Styrian Golding	40 g	10 min	3.4 %
Boil	Styrian Golding	10 g	5 min	3.4 %
Whirlpool	Fuggles	20 g	20 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis