

## Golden ale II

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (80%)	80 %	5
Grain	Pszeniczny fawcet	0.5 kg (20%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	East Kent Goldings	20 g	15 min	3.8 %
Whirlpool	Fuggles	20 g	15 min	6.6 %
Dry Hop	Fuggles	20 g	2 day(s)	6.6 %
Dry Hop	East Kent Goldings	30 g	2 day(s)	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	Fermentum Mobile