

# Golden Ale Plus

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%)  | 80 %  | 4   |
| Grain | Pszeniczny          | 0.5 kg (9.1%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | lunga    | 30 g   | 40 min | 11 %       |
| Boil                | Simcoe   | 12 g   | 5 min  | 13.2 %     |
| Boil                | Galaxy   | 26 g   | 5 min  | 15 %       |
| Aroma (end of boil) | Cascade  | 20 g   | 0 min  | 6 %        |
| Aroma (end of boil) | Amarillo | 20 g   | 0 min  | 9.5 %      |

## Yeasts

| Name                              | Type | Form  | Amount | Laboratory      |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Slant | 100 ml | Mangrove Jack's |

## Extras

| Type  | Name                  | Amount | Use for | Time  |
|-------|-----------------------|--------|---------|-------|
| Spice | Aframom madagaskarski | 5 g    | Boil    | 0 min |
| Spice | kolendra              | 10 g   | Boil    | 0 min |