golden ale ukrainian

- Gravity 16.1 BLG
- ABV 6.8 %
- IBU **27**
- SRM **4.7**
- Style Blonde Ale

Batch size

- Expected quantity of finished beer 18 liter(s)
- Trub loss 5 %
- Size with trub loss 18.9 liter(s)
- · Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 22.8 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 20.3 liter(s)
- Total mash volume 26.1 liter(s)

Steps

- Temp 68 C, Time 68 min
 Temp 76 C, Time 10 min

Mash step by step

- Heat up 20.3 liter(s) of strike water to 74.9C
- Add grains
- Keep mash 68 min at 68C
- Keep mash 10 min at 76C
- Sparge using 8.3 liter(s) of 76C water or to achieve 22.8 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (86.2%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.6%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg <i>(5.2%)</i>	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Aroma (end of boil)	cascade	30 g	3 min	8 %
Aroma (end of boil)	Galaxy	40 g	3 min	15 %

Yeasts

Name	Туре	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Туре	Name	Amount	Use for	Time
Fining	Whirfloc	5 g	Boil	5 min

Flavor	Kolendra	10 g	Boil	5 min
Flavor	trawa cytrynowa	20 g	Boil	5 min