

golden ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **55**
- SRM **7.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (85.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.15 kg (2.6%) | 75 % | 150 |
| Grain | Pszeniczny | 0.2 kg (3.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | magnum | 30 g | 60 min | 12.5 % |
| Boil | Sybilla | 20 g | 30 min | 3.5 % |
| Boil | southern cross | 20 g | 20 min | 6 % |
| Boil | Sybilla | 10 g | 10 min | 6 % |
| Boil | southern cross | 20 g | 5 min | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 100 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | mech irlandzki | 11 g | Boil | 11 min |
|--------|----------------|------|------|--------|