

# GOLDEN LEAGUE

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- Gravity **15.2 BLG**
- ABV ---
- IBU **71**
- SRM **5.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **15 %**
- 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 **80 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	maris otter crisp	5 kg (78.1%)	83 %	6
Grain	cara clair	1 kg (15.6%)	83 %	7
Grain	PSZENICZNY	0.4 kg (6.3%)	70 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	50 g	7 day(s)	12 %
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Motueka	30 g	15 min	7 %
Boil	Centennial	20 g	15 min	10.5 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	TRAWA CYTRYNOWA	20 g	Secondary	7 day(s)
Fining	BRODA RUDEGO	5 g	Boil	15 min