

#21 Schweizer Gold

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.9**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **83 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **83 min** at **67C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (94%) | 80 % | 5 |
| Grain | Platki owsiane | 0.155 kg (3.6%) | 85 % | 3 |
| Grain | Carahell | 0.1 kg (2.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil | lunga | 2 g | 60 min | 12.8 % |
| Boil | Summit | 4 g | 60 min | 14.1 % |
| Boil | Ekuanot | 3 g | 60 min | 12.8 % |
| Boil | Summit | 1 g | 7 min | 14.1 % |
| Boil | Ekuanot | 15 g | 7 min | 12.8 % |
| Whirlpool | Na 72 stopnie: | 0 g | 0 min | 1 % |
| Whirlpool | Ekuanot | 15 g | 0 min | 12.8 % |