

BRITISH GOLDEN ALE POLSKIE CHMIELE

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (51.3%) | 82 % | 4 |
| Grain | Viking Golden ale | 2 kg (34.2%) | 80 % | 14 |
| Grain | Viking Wheat Malt | 0.6 kg (10.3%) | 83 % | 5 |
| Sugar | Cukier | 0.25 kg (4.3%) | 90 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort | Sybilla | 40 g | 60 min | 7 % |
| Aroma (end of boil) | Rody Hodowlane 2/20 | 20 g | 10 min | 9.3 % |
| Whirlpool | Rody Hodowlane 2/20 | 40 g | 0 min | 9.3 % |
| Dry Hop | Rody Hodowlane 2/20 | 140 g | 5 day(s) | 9.3 % |
| Dry Hop | Sybilla | 20 g | 5 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 1.25 g | Boil | 10 min |