

# Golden Ale 2023

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.6 kg (92%)	80 %	4
Grain	Strzegom Pszeniczny	0.2 kg (4%)	81 %	6
Grain	Monachijski	0.2 kg (4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Sorachi Ace	20 g	10 min	10 %
Dry Hop	Citra	30 g	0 day(s)	8.3 %
Whirlpool	Galaxy	25 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis