

# Golden Ale

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **2.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **29 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **36.6 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	70 min	4.6 %
Boil	Cascade	25 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	50 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	2 g	Boil	10 min
Fining	Mech irlandzki	5 g	Boil	10 min