

## #21 Schweizer Gold

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- 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 %