

Bitewne golden ale

- Gravity **10.5 BLG**
- ABV ---
- IBU **34**
- SRM **4.8**
- 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 **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 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 | 3.2 kg (84.2%) | 80 % | 5 |
| Grain | Carahell | 0.2 kg (5.3%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 0.4 kg (10.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Admiral | 10 g | 60 min | 14.3 % |
| Boil | Minstrel | 10 g | 20 min | 4.9 % |
| Boil | Challenger | 10 g | 20 min | 7 % |
| Boil | East Kent Goldings | 10 g | 20 min | 5.1 % |
| Boil | Minstrel | 10 g | 2 min | 4.9 % |
| Boil | Challenger | 10 g | 2 min | 7 % |
| Boil | East Kent Goldings | 10 g | 2 min | 5.1 % |
| Dry Hop | Minstrel | 10 g | 3 day(s) | 4.9 % |
| Dry Hop | Challenger | 10 g | 3 day(s) | 7 % |

| | | | | |
|---------|--------------------|------|----------|-------|
| Dry Hop | East Kent Goldings | 10 g | 3 day(s) | 5.1 % |
|---------|--------------------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |