

British Gold

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.4**

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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | Thomas Fawcett Halcyon | 2 kg (32.5%) | 80.5 % | 6 |
| Grain | Simpsons - Golden Promise | 0.7 kg (11.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.7 kg (27.6%) | 80 % | 5 |
| Grain | Fawcett- Maris Otter | 0.5 kg (8.1%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.75 kg (12.2%) | 79 % | 9 |
| Grain | Pszeniczny | 0.5 kg (8.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 5.8 % |
| Boil | Challenger | 35 g | 20 min | 5.8 % |
| Whirlpool | Challenger | 15 g | 0 min | 5.8 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Lalbrew london ESB | Ale | Dry | 11 g | lalbrew |