

# BRITISH GOLDEN ALE

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **4.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale Maris Otter | 4 kg (83.3%)   | 81 %  | 6   |
| Grain | Caramel Pils         | 0.5 kg (10.4%) | 78 %  | 4   |
| Grain | Karmelowy Jasny      | 0.3 kg (6.3%)  | 75 %  | 30  |

## Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | East Kent Goldings | 15 g   | 60 min   | 4.5 %      |
| Boil                | East Kent Goldings | 20 g   | 30 min   | 4.5 %      |
| Boil                | Fuggles            | 20 g   | 30 min   | 4.5 %      |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 5 min    | 4.5 %      |
| Aroma (end of boil) | Fuggles            | 10 g   | 5 min    | 4.5 %      |
| Dry Hop             | Fuggles            | 20 g   | 3 day(s) | 4.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type   | Name          | Amount | Use for | Time   |
|--------|---------------|--------|---------|--------|
| Fining | Mech Irlandki | 5 g    | Boil    | 10 min |