

British Golden Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **4.4**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **2645 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **1766.2 liter(s)**
- Total mash volume **2231 liter(s)**

Steps

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

Mash step by step

- Heat up **1766.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1343.6 liter(s)** of **76C** water or to achieve **2645 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	323 kg (69.5%)	80.5 %	4
Grain	Munich Malt	93 kg (20%)	80 %	15
Grain	Briess - Wheat Malt, White	48.8 kg (10.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	400 g	60 min	12.6 %
Boil	Centennial	800 g	60 min	10.5 %
Boil	Northern Brewer	320 g	30 min	8 %
Aroma (end of boil)	Hallertau	100 g	5 min	5.5 %
Aroma (end of boil)	Fuggles	200 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1500 g	Safale