

# GOLDEN ALE 11,5BLG - HB

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.4**
- Style **American Pale 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 **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 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	4.5 kg (89.1%)	80 %	5
Grain	Strzegom Carabody	0.3 kg (5.9%)	75 %	150
Grain	Oats, Flaked	0.25 kg (5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	40 min	6 %
Whirlpool	Cascade	50 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Przerwa chmielowa przy 75 stopniach na 30 minut.  
Fermentacja 17-19 stopni  
7g cukru na każdy litr  
*Sep 29, 2021, 5:56 PM*