

# Golden ale

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **4.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **52.5 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **42 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (85.7%)	85 %	7
Grain	Pszeniczny	1.5 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	5.8 %
Whirlpool	Cascade	100 g	5 min	5.8 %

## Yeasts

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