

# GOLDEN EXTRA LEAGUE

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **83**
- SRM **6.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (67.6%)	83 %	6
Grain	Pszeniczny	0.4 kg (5.4%)	70 %	5
Grain	Cara Clair	1 kg (13.5%)	83 %	7
Grain	Cara Blonde - Castle Malting	1 kg (13.5%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	12 %
Aroma (end of boil)	Citra	25 g	15 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Boil	Equinox	30 g	60 min	13.1 %
Boil	Equinox	10 g	30 min	13.1 %
Aroma (end of boil)	Centennial	20 g	15 min	10.5 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %
Aroma (end of boil)	Equinox	10 g	15 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	20 g	Secondary	7 day(s)
Other	Broda rudego	5 g	Boil	15 min

## Notes

- 2-3 tygodnie fermentacji cichej (16-17st). Ilość surowca do fermentacji- ok. 1 g na butelkę. Trawa cytrynowa dodana do fermentacji cichej. Fermentacja burzliwa- temp. ok 19-20st. Ekstrakt końcowy- ok 5 BLg. Jak narazie- moje najlepsze piwko.  
*Aug 30, 2016, 9:16 AM*