

## #21 Schweizer Gold

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.9**
- Style **Blonde 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 **3.75 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **67 C**, Time **83 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **83 min** at **67C**
- Sparge using **13.6 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 kg (94%)      | 80 %  | 5   |
| Grain | Platki owsiane       | 0.155 kg (3.6%) | 85 %  | 3   |
| Grain | Carahell             | 0.1 kg (2.4%)   | 77 %  | 26  |

### Hops

| Use for   | Name           | Amount | Time   | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil      | lunga          | 2 g    | 60 min | 12.8 %     |
| Boil      | Summit         | 4 g    | 60 min | 14.1 %     |
| Boil      | Ekuanot        | 3 g    | 60 min | 12.8 %     |
| Boil      | Summit         | 1 g    | 7 min  | 14.1 %     |
| Boil      | Ekuanot        | 15 g   | 7 min  | 12.8 %     |
| Whirlpool | Na 72 stopnie: | 0 g    | 0 min  | 1 %        |
| Whirlpool | Ekuanot        | 15 g   | 0 min  | 12.8 %     |