

## British golden ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.5**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (94.3%)	80 %	4
Grain	Jęczmień niesłodowany	0.3 kg (5.7%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	40 g	5 min	17.2 %
Boil	Marynka	5 g	60 min	10 %
Dry Hop	Barbe Rouge	50 g	3 day(s)	6.6 %
Dry Hop	Enigma (AUS)	40 g	3 day(s)	17.2 %
Aroma (end of boil)	Enigma (AUS)	20 g	10 min	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	10 ml	White Labs