

# First Gold Old Hop

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (52.1%)	80 %	4
Grain	Słód monachijski	1.3 kg (27.1%)	79 %	15
Grain	Strzegom Pale Ale	1 kg (20.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	25 min	8.8 %
Boil	First Gold	20 g	25 min	8 %
Boil	First Gold	30 g	10 min	8 %
Aroma (end of boil)	First Gold	50 g	0 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S33	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min