

# Golden Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (90%)	80 %	5
Grain	Carabody Viking Malt	0.333 kg (10%)	75 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	6 %
Boil	Cascade	35 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---