

# Golden Ale Plus

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	40 min	11 %
Boil	Simcoe	12 g	5 min	13.2 %
Boil	Galaxy	26 g	5 min	15 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Aframom madagaskarski	5 g	Boil	0 min
Spice	kolendra	10 g	Boil	0 min