

# Golden Ale X ŚKPD

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	3.5 kg (70%)	82 %	6
Grain	Weyermann - Pale Wheat Malt	1 kg (20%)	85 %	5
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	6.4 %
Boil	Fuggles	25 g	10 min	4.2 %
Whirlpool	Fuggles	25 g	1 min	4.2 %
Dry Hop	Fuggles	50 g	2 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM704 Lutra Kveik	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min