

Golden ale II

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (80%) | 80 % | 5 |
| Grain | Pszeniczny fawcet | 0.5 kg (20%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Whirlpool | East Kent Goldings | 20 g | 15 min | 3.8 % |
| Whirlpool | Fuggles | 20 g | 15 min | 6.6 % |
| Dry Hop | Fuggles | 20 g | 2 day(s) | 6.6 % |
| Dry Hop | East Kent Goldings | 30 g | 2 day(s) | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 1000 ml | Fermentum Mobile |