

1000 Lakes Rally Golden Ale 5%

- Gravity **11.7 BLG**
- ABV **4.84 %**
- IBU **22.2**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **1122 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1122 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1300 liter(s)**

Mash information

- Mash efficiency **72.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **711 liter(s)**
- Total mash volume **948 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **711 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **826 liter(s)** of **76C** water or to achieve **1300 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale Maris Otter® Malt	225 kg	81.5 %	3
Grain	Dextrin Malt	12 kg	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	700 g	60 min	12 %
	Citra	2500 g	15 min	12 %
	Galaxy	1250 g	15 min	16.4 %
Dry Hop	Citra HypereBoost	12.5 g	3 day(s)	15 %
Dry Hop	Galaxy	2500 g	3 day(s)	16.4 %
Dry Hop	Citra	1250 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
American West Coast Ale	Ale	Dry	--- g	Lallemmand (LaIBrew)

Extras

Type	Name	Amount	Use for	Time
Water Agent	Calcium Chloride (dihydrate)	80 g	Mash	0 min
Water Agent	Gypsum	45 g	Mash	0 min
Water Agent	Lactic acid	150 g	Mash	0 min