

Bloncka 11 - "Rychlovka" - 4.5%

British Golden Ale

Author: Zubrewer

Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.95
Color : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.043
Final Gravity : 1.009

Fermentables (3.66 kg)

2.3 kg - Pilsner 3.3 EBC (62.8%)
820 g - Vienna Malt 5.9 EBC (22.4%)
250 g - Carahell 25.5 EBC (6.8%)
250 g - Carapils/Carafoam 3.9 EBC (6.8%)
40 g - Acidulated 3.5 EBC (1.1%)

Hops (60 g)

20 min - 15 g - Cascade - 6.7% (8 IBU)
20 min - 15 g - Simcoe - 13.9% (17 IBU)
10 min - 15 g - Cascade - 6.7% (5 IBU)
10 min - 15 g - Simcoe - 13.9% (10 IBU)

Miscellaneous

Mash - 10 g - Gypsum (CaSO4)

Yeast

1 pkg - Fermentis Safale American Ale US-05

Default

Batch Size : 20 L
Boil Size : 26.38 L
Post-Boil Vol : 21.88 L

Mash Water : 14.48 L
Sparge Water : 14.36 L
Boil Time : 90 min
Total Water : 28.84 L

Brewhouse Efficiency: 75%
Mash Efficiency: 78.8%

Mash Profile

High fermentability

38 °C - 10 min - Temperature
50 °C - 10 min - Temperature
62 °C - 10 min - Temperature
72 °C - 15 min - Temperature
78 °C - 8 min - Temperature

Fermentation Profile

Ale

20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 EBC