Kösten-Ale

British Golden Ale
Recipe by **Lars Proske**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
20 L	**2 L**	**60 mins**	**80%**	**15.96 L**	**12.88 L**

OG (Plato)	FG (Plato)	IBU	Colour (EBC)	ABV
13.40	**4.85**	**12.5**	**9.1**	**4.62%**

Mash and Sparge volumes calculated using the "Grainfather (230V / 16A) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pilsner Supplier: Patagonia Malt	4.00 kg (83%)	**Mash**	38.0	3.9
Karamelmalt Hell Supplier: Steinbach Malzerei	0.40 kg (8%)	**Mash**	34.0	30.0
Spitz Malt Supplier: Ireks	0.40 kg (8%)	**Mash**	33.0	3.0

Mash Steps

	Temp	Time
Einmaischen	55 °C	10 min
1 Rast	62 °C	30 min
2 Rast	72 °C	30 min
Abmaischen	78 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Herkules (IBU: 8.2)	20.00 g (25%)	Pellet	Boil	60 min	3.5
Perle (IBU: 4.3)	20.00 g (25%)	Pellet	Hop Stand	10 min @ 80 °C	8.3

Hops

	Amount	Type	Usage	Time	AA
Amira (IBU: 0.0)	20.00 g (25%)	Pellet	Dry Hop	60 days	11.9
Mandarina Bavaria (IBU: 0.0)	20.00 g (25%)	Pellet	Dry Hop	1 days	9

Yeast

	Amount	Attenuation
Lallemand Windsor Yeast	1 Päckchen	75 %

Fermentation Steps

	Temp	Time
Hauptgärung	20 °C	9 days
Hopfen Stopfen	20 °C	1 days
Nachgärung	20 -> 14 °C	4 days

Notes