

# Golden Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.8**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	50 min	6 %
Aroma (end of boil)	Challenger	40 g	5 min	6 %
Whirlpool	Challenger	30 g	0 min	6 %