

# Golden Gate Bridge

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (46.7%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (26.7%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (20%)	81 %	6
Adjunct	płatki ryżowe	0.5 kg (6.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	13 %
Boil	Amarillo	10 g	20 min	10 %
Boil	Simcoe	10 g	20 min	13 %
Boil	Kohatu	10 g	20 min	8 %
Boil	Galaxy	10 g	20 min	15 %
Aroma (end of boil)	Citra	10 g	15 min	13 %
Aroma (end of boil)	Amarillo	10 g	15 min	10 %
Aroma (end of boil)	Simcoe	10 g	15 min	13 %
Aroma (end of boil)	Kohatu	10 g	15 min	8 %
Aroma (end of boil)	Galaxy	10 g	15 min	15 %
Aroma (end of boil)	Citra	10 g	10 min	13 %
Aroma (end of boil)	Amarillo	10 g	10 min	10 %
Aroma (end of boil)	Simcoe	10 g	10 min	13 %
Aroma (end of boil)	Kohatu	10 g	10 min	8 %
Aroma (end of boil)	Galaxy	10 g	10 min	15 %