

## Session Golden Ale - TB

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **3.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (58.8%)	81 %	4
Grain	Viking Golden ale	1 kg (29.4%)	80 %	14
Grain	Viking Caramel Pale	0.4 kg (11.8%)	77 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	50 min	4.5 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Boil	Cascade	20 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	1 ml	White Labs