golden ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **3.8**
- Style **Blonde 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(93%)*	80 %	5
Grain	carabody	0.3 kg *(7%)*	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	40 min	6.9 %
Whirlpool	Cascade	50 g	15 min	6.9 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.