

# Cara Gold

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **6.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (94.9%)   | 85 %  | 7   |
| Grain | Cara Gold                 | 0.27 kg (5.1%) | 75 %  | 120 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Simcoe             | 20 g   | 60 min | 13.2 %     |
| Aroma (end of boil) | East Kent Goldings | 50 g   | 0 min  | 5.1 %      |

## Yeasts

| Name                         | Type | Form  | Amount | Laboratory  |
|------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale  | Slant | 200 ml | Wyeast Labs |