

# American Golden Ale 14

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **6.3**
- Style **American Amber 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.4%)	80 %	5
Grain	viking golden ale	2 kg (35.1%)	75 %	14
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	55 min	15.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Citra	10 g	15 min	12 %
Boil	Equinox	25 g	5 min	13.1 %

## Notes

- Viking Pale Ale malt 3,5kg  
Viking golden ale 2kg  
karmelowy 30 0,2kg  
  
warrio 10g  
citra 10g  
simcoe 15g  
equinox 25g  
Sep 13, 2018, 6:56 PM