

Golden Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.8**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 50 min | 6 % |
| Aroma (end of boil) | Challenger | 40 g | 5 min | 6 % |
| Whirlpool | Challenger | 30 g | 0 min | 6 % |