

Gold

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **10.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **315 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **379.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **246 liter(s)**
- Total mash volume **328 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 70 kg (85.4%) | 78 % | 6 |
| Grain | Briess - Caracrysal Wheat Malt | 10 kg (12.2%) | 78 % | 108 |
| Grain | Cara Gold | 1 kg (1.2%) | 75 % | 120 |
| Grain | Caramel/Crystal Malt - 20L | 1 kg (1.2%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | challenger | 200 g | 60 min | 8.1 % |
| Aroma (end of boil) | Styrian Golding | 1000 g | 5 min | 3.6 % |
| Whirlpool | Cascade | 750 g | 0 min | 6 % |