

Golden Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (83.3%) | 80.5 % | 2 |
| Grain | Briess - Carapils Malt | 0.5 kg (8.3%) | 74 % | 3 |
| Grain | Carahell | 0.5 kg (8.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | EXP | 30 g | 60 min | 7.4 % |
| Boil | EXP | 30 g | 15 min | 7.4 % |
| Boil | EXP | 20 g | 5 min | 7.4 % |
| Boil | EXP | 20 g | 0 min | 7.4 % |