

Golden Gate Bridge

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (46.7%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (26.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (20%) | 81 % | 6 |
| Adjunct | płatki ryżowe | 0.5 kg (6.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 10 g | 20 min | 13 % |
| Boil | Amarillo | 10 g | 20 min | 10 % |
| Boil | Simcoe | 10 g | 20 min | 13 % |
| Boil | Kohatu | 10 g | 20 min | 8 % |
| Boil | Galaxy | 10 g | 20 min | 15 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 13 % |
| Aroma (end of boil) | Amarillo | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 13 % |
| Aroma (end of boil) | Kohatu | 10 g | 15 min | 8 % |
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