

# golden trout

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- Gravity **13.8 BLG**
- ABV ---
- IBU **19**
- SRM **4.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (92.6%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.2 kg (7.4%)  | 78 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Citra  | 6 g    | 10 min | 12 %       |
| Aroma (end of boil) | Azacca | 6 g    | 10 min | 14 %       |
| Aroma (end of boil) | Simcoe | 6 g    | 10 min | 13.2 %     |