

# golden trout

---

- 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 %