

# Skews Gold

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **10.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **12 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (80.6%)	78 %	6
Grain	Briess - Caracrysal Wheat Malt	0.85 kg (13.7%)	78 %	108
Grain	Cara Gold	0.2 kg (3.2%)	75 %	120
Grain	Caramel/Crystal Malt - 20L	0.15 kg (2.4%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	16 g	45 min	8.1 %
Aroma (end of boil)	Styrian Golding	80 g	5 min	3.6 %
Whirlpool	Cascade	70 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Fermentis