

## #12 British Golden Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **4.4**

### 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 **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (96.5%) | 80 %  | 5   |
| Grain | Biscuit Malt         | 0.2 kg (3.5%)  | 79 %  | 45  |

### Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Northdown | 35 g   | 60 min   | 8.2 %      |
| Boil                | Fuggles   | 30 g   | 20 min   | 4.5 %      |
| Aroma (end of boil) | Fuggles   | 20 g   | 0 min    | 4.5 %      |
| Dry Hop             | Golding   | 100 g  | 2 day(s) | 5 %        |