

# Golden Ale

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- Gravity **15 BLG**
- ABV ---
- IBU **41**
- SRM **4.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Colorado - Pale Ale   | 2.82 kg (84.9%) | 81 %  | 4   |
| Grain | Pszeniczny            | 0.25 kg (7.5%)  | 85 %  | 4   |
| Grain | Colorado - Honig Malt | 0.25 kg (7.5%)  | 80 %  | 15  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Pilgrim | 20 g   | 45 min | 8.5 %      |
| Boil    | Pilgrim | 10 g   | 15 min | 8.5 %      |
| Boil    | Pilgrim | 10 g   | 5 min  | 8.5 %      |

## Yeasts

| Name                     | Type | Form  | Amount  | Laboratory |
|--------------------------|------|-------|---------|------------|
| WLP006 - Bedford British | Ale  | Slant | 1000 ml | Wyeast     |