

## #12 British Golden Ale

---

- 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 %