Gold

- Gravity **13.3 BLG**
- ABV **---**
- IBU **17**
- SRM **10.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **315 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **379.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **246 liter(s)**
- Total mash volume **328 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	70 kg *(85.4%)*	78 %	6
Grain	Briess - Caracrystal Wheat Malt	10 kg *(12.2%)*	78 %	108
Grain	Cara Gold	1 kg *(1.2%)*	75 %	120
Grain	Caramel/Crystal Malt - 20L	1 kg *(1.2%)*	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	challenger	200 g	60 min	8.1 %
Aroma (end of boil)	Styrian Golding	1000 g	5 min	3.6 %
Whirlpool	Cascade	750 g	0 min	6 %