Skews Gold

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **11.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **12 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg *(80.6%)*	78 %	6
Grain	Briess - Caracrystal 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