

golden ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **24**
- SRM **3.8**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (93%) | 80 % | 5 |
| Grain | carabody | 0.3 kg (7%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Cascade | 20 g | 40 min | 6.9 % |
| Whirlpool | Cascade | 50 g | 15 min | 6.9 % |