

## 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 - Caracrysal 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  |