

# THE BREW STORE

OF THE CAROLINAS

Batch # \_\_\_\_\_  
Date \_\_\_\_\_  
OG \_\_\_\_\_  
FG \_\_\_\_\_

## GOLDEN ALE



**5 GALLONS - OG 1.061 - FG 1.012 - IBU 23 - SRM 6 - ABV 6.4 - MASH TEMP 148**

### INGREDIENTS

11 lbs 7ozs German Pilsner  
1 lb Carahell

- .10 oz Citra (Boil 60 Minutes)
- .06 oz Galaxy (Boil 60 Minutes)
- .13 oz Citra (Boil 30 Minutes)
- .13 oz Galaxy(Boil 30 Minutes)
- 1 Whirlfloc Tablet ( Boil 15 Minutes)
- .75 oz Citra (Boil 2 Minutes)
- .55 oz Galaxy (Boil 2 Minutes)
- .20 oz Amarillo (Boil 2 Minutes)
- 1 oz Citra (Dry Hop 4 Days)
- 1 oz Galaxy (Dry Hop 4 Days)

Lallemand Verdant IPA

#### Notes

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