

El Dorado

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.25 kg (85%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6
Grain	CaraBody	0.25 kg (5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	19 g	60 min	15 %
Whirlpool	El Dorado	31 g	10 min	15 %
Dry Hop	El Dorado	75 g	5 day(s)	15 %