

# El Dorado 2020 ver 1.0

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **97**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	2.5 kg (73.5%)	80 %	7
Grain	Viking Malt - Słod pszeniczny	0.5 kg (14.7%)	80 %	6
Grain	Viking Malt - Karmelowy 150	0.25 kg (7.4%)	80 %	150
Grain	Weyermann - Zakwaszający	0.15 kg (4.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado (2020 - USA)	10 g	60 min	11.1 %
Boil	El Dorado (2020 - USA)	40 g	20 min	11.1 %
Boil	El Dorado (2020 - USA)	50 g	10 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	MgSO4	6 g	Mash	70 min
Water Agent	NaCl	4 g	Mash	70 min
Other	Woda olsztyńska (Nagórki) - zacieranie	12000 g	Mash	70 min
Other	Woda olsztyńska (Nagórki) - wysładzanie	10000 g	Mash	70 min