

# El Dorado Idzie Lato 2018

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **1 min** at **78C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Viking Pilzniejszy<br>3,2-4,5 EBC | 2.5 kg (46.3%) | 82 %  | 4   |
| Grain | Viking Pszeniczny<br>3,5-6,5 EBC  | 2.5 kg (46.3%) | 85 %  | 6   |
| Grain | Płatki pszeniczne                 | 0.4 kg (7.4%)  | 85 %  | 3   |

## Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | El Dorado 13,2% AA | 10 g   | 60 min   | 13.2 %     |
| Boil                | El Dorado 13,2% AA | 15 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | El Dorado 13,2% AA | 25 g   | 0 min    | 13.2 %     |
| Dry Hop             | El Dorado 13,2% AA | 50 g   | 7 day(s) | 13.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |