

# El dorado Owsiana IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (70.3%)	81 %	4
Grain	Słód owsiany Fawcett	1.2 kg (18.7%)	61 %	5
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Weyermann - Carapils	0.3 kg (4.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	28 g	20 min	10 %
Whirlpool	El Dorado	80 g	15 min	15 %
Dry Hop	El Dorado	120 g	5 day(s)	15 %
Dry Hop	El dorado HOPZOIL	2 g	5 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Costal Hazy Days	Ale	Slant	150 ml	YB

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	7 g	Boil	60 min
Water Agent	H3 PO4	6 g	Mash	60 min