

SH El Dorado IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **56.5 %**
- 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 **72 C**, Time **20 min**
- Temp **75 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 **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	2 kg (40%)	82 %	4
Grain	Mep@Ale	1.9 kg (38%)	80 %	7
Grain	Platki owsiane	0.5 kg (10%)	85 %	3
Grain	CrispMalting Wheat toasted	0.5 kg (10%)	82 %	29
Grain	Simpsons - Dextrin	0.1 kg (2%)	67.5 %	1.6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish Hops	12 g	60 min	10 %
Whirlpool	El Dorado	80 g	15 min	14.3 %
Dry Hop	El Dorado	120 g	2 day(s)	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	100 ml	White Labs

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	3.4 g	Mash	80 min
Water Agent	Sól Epsom	1 g	Mash	80 min

Notes

- RO - 5l, kran - 21,5l
XSD844L
Ca - 102,3
Mg - 16,3
Na - 85,3
Cl - 164,9
SO4 - 53,2
rez.alk - 117,6
CaCO3 - 200,1
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