

# El Niño

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	6 kg (89.6%)	81 %	4
Grain	Castle Pale Ale	0.5 kg (7.5%)	80 %	8
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.5%)	81 %	53
Sugar	cukier kandy	0.1 kg (1.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	40 g	30 min	9 %
Boil	Sladek	35 g	30 min	9 %
Aroma (end of boil)	Sladek	20 g	5 min	9 %
Dry Hop	Sladek	50 g	4 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min