Eldorado vol. 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **74**
- SRM **24.4**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1 kg *(21.1%)*	80.5 %	6
Grain	Briess - Pale Cara	1 kg *(21.1%)*	80 %	9
Grain	Weyermann - Light Munich Malt	2 kg *(42.1%)*	82 %	22
Grain	Carafa	0.25 kg *(5.3%)*	70 %	664
Grain	weyermann cararoma	0.5 kg *(10.5%)*	75 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	50 g	10 min	12 %
Boil	Centennial	50 g	10 min	10.5 %
Boil	Willamette	50 g	10 min	5 %
Dry Hop	Citra	50 g	20 day(s)	12 %

Yeasts

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

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