

## Marynarz - East Coast AIPA - Eldorado

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **64**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (71.4%)  | 85 %  | 7   |
| Grain | Weyermann - Carared       | 0.2 kg (4.8%) | 75 %  | 45  |
| Grain | Weyermann - Carapils      | 1 kg (23.8%)  | 78 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Eldorado | 30 g   | 60 min | 11.6 %     |
| Aroma (end of boil) | Eldorado | 30 g   | 10 min | 11.6 %     |
| Whirlpool           | Eldorado | 30 g   | 0 min  | 11.6 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale  | Dry  | 11.5 g | ---        |