

# El Dorado Idzie Lato 2018

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **1 min** at **78C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilszeński 3,2-4,5 EBC	2.5 kg (46.3%)	82 %	4
Grain	Viking Pszeniczny 3,5-6,5 EBC	2.5 kg (46.3%)	85 %	6
Grain	Płatki pszeniczne	0.4 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado 13,2% AA	10 g	60 min	13.2 %
Boil	El Dorado 13,2% AA	15 g	15 min	13.2 %
Aroma (end of boil)	El Dorado 13,2% AA	25 g	0 min	13.2 %
Dry Hop	El Dorado 13,2% AA	50 g	7 day(s)	13.2 %

## Yeasts

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