

El Dorado IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **81**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **25 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (59.8%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.5 kg (8.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (8.5%) | 83 % | 5 |
| Grain | Carahell | 0.25 kg (4.3%) | 77 % | 26 |
| Grain | Viking Munich Malt | 1 kg (17.1%) | 78 % | 18 |
| Grain | Weyermann - Carapils | 0.1 kg (1.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 14.1 % |
| Boil | Citra | 20 g | 1 min | 13.3 % |
| Boil | Mosaic | 30 g | 15 min | 11.8 % |
| Boil | Cascade | 10 g | 1 min | 6.8 % |
| Dry Hop | El Dorado | 30 g | 9 day(s) | 12.4 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 16.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |