

# NTEIDorado Hopzoil APA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1328.3 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **810 liter(s)**
- Total mash volume **1080 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **810 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **788.3 liter(s)** of **76C** water or to achieve **1328.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	250 kg (92.6%)	80 %	4
Grain	Monachijski	10 kg (3.7%)	80 %	16
Grain	Żytni	10 kg (3.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	250 g	60 min	17 %
Boil	Summit	250 g	30 min	17 %
Boil	Summit	1000 g	10 min	17 %
Dry Hop	Hopzoil Fruit Bomb	50 g	2 day(s)	1 %
Dry Hop	Mosaic	3000 g	10 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis