

SH El Dorado IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **56.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Mep@ Pils | 2 kg (40%) | 82 % | 4 |
| Grain | Mep@Ale | 1.9 kg (38%) | 80 % | 7 |
| Grain | Platki owsiane | 0.5 kg (10%) | 85 % | 3 |
| Grain | CrispMalting Wheat toasted | 0.5 kg (10%) | 82 % | 29 |
| Grain | Simpsons - Dextrin | 0.1 kg (2%) | 67.5 % | 1.6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Iunga Polish Hops | 12 g | 60 min | 10 % |
| Whirlpool | El Dorado | 80 g | 15 min | 14.3 % |
| Dry Hop | El Dorado | 120 g | 2 day(s) | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Slant | 100 ml | White Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | CaCl2 | 3.4 g | Mash | 80 min |
| Water Agent | Sól Epsom | 1 g | Mash | 80 min |

Notes

- RO - 5l, kran - 21,5l
XSD844L
Ca - 102,3
Mg - 16,3
Na - 85,3
Cl - 164,9
SO4 - 53,2
rez.alk - 117,6
CaCO3 - 200,1
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