

## #54 Single Hop El Dorado

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82.6%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.1%)	75 %	30
Grain	płatki jęczmienne	0.2 kg (3.3%)	60 %	4
Grain	Płatki owsiane	0.1 kg (1.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	30 g	60 min	14 %
Boil	El Dorado	20 g	15 min	14 %
Boil	El Dorado	30 g	5 min	14 %
Boil	El Dorado	30 g	0 min	14 %
Dry Hop	El Dorado	90 g	4 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	40 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Water Agent	kwask mlekowy	6 g	Mash	60 min
Water Agent	sól Epsom	1 g	Mash	60 min
Fining	whirlfloc	1 g	Boil	10 min
Other	witamina C	4 g	Bottling	---