

## El Dorado - 60l

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **63**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **59.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (72.6%)	80 %	4
Grain	Monachijski	1 kg (8.1%)	80 %	16
Grain	Żytni	1 kg (8.1%)	85 %	8
Grain	Płatki owsiane	0.4 kg (3.2%)	85 %	3
Grain	Pszeniczny	1 kg (8.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %
Dry Hop	El Dorado	100 g	5 day(s)	15 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %
Dry Hop	El Dorado	100 g	5 day(s)	15 %
Boil	Enigma (AUS)	50 g	5 min	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	800 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kafir	20 g	Boil	5 min