

# El Dorado Single Hop APA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **38**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.4 kg (85%)	80 %	7
Grain	Strzegom Pszeniczny	0.4 kg (10%)	81 %	6
Grain	Viking Carabody	0.2 kg (5%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	14 g	60 min	15 %
Aroma (end of boil)	El Dorado	36 g	5 min	15 %
Dry Hop	El Dorado	50 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis