

## El dorado wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM ---

### 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 **8 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód przeniezny viking malt	2.5 kg (50%)	--- %	---
Grain	Słód pilźnieński viking malt	2.5 kg (50%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Aroma (end of boil)	El Dorado	50 g	5 min	15 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's