

El Doro

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - 2 Row Brewers Malt | 4 kg (72.7%) | 80.5 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |
| Grain | Corn, Flaked | 0.5 kg (9.1%) | 80 % | 2 |
| Grain | Briess - Wheat Malt, Red | 0.5 kg (9.1%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | El Dorado | 30 g | 60 min | 15 % |
| Boil | El Dorado | 60 g | 0 min | 15 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | yeast nutrient | 5 g | Boil | 15 min |