

# El Doro

- Gravity **12.4 BLG**
- ABV **5 %**
- 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