

Eldorado vol. 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **74**
- SRM **24.4**
- Style **American Brown 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1 kg (21.1%) | 80.5 % | 6 |
| Grain | Briess - Pale Cara | 1 kg (21.1%) | 80 % | 9 |
| Grain | Weyermann - Light Munich Malt | 2 kg (42.1%) | 82 % | 22 |
| Grain | Carafa | 0.25 kg (5.3%) | 70 % | 664 |
| Grain | weyermann cararoma | 0.5 kg (10.5%) | 75 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Citra | 50 g | 10 min | 12 % |
| Boil | Centennial | 50 g | 10 min | 10.5 % |
| Boil | Willamette | 50 g | 10 min | 5 % |
| Dry Hop | Citra | 50 g | 20 day(s) | 12 % |

Yeasts

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