

# SMASH El Dorado

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting - pils	2.5 kg (90.9%)	82 %	3
Grain	Weyermann - Carapils	0.25 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	30 min	11 %
Boil	El Dorado	10 g	15 min	11 %
Aroma (end of boil)	El Dorado	10 g	5 min	11 %
Dry Hop	El Dorado	100 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	100 ml	Wyeast Labs