

# SH El Dorado IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **56.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield  | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Mep@ Pils                  | 2 kg (40%)   | 82 %   | 4   |
| Grain | Mep@Ale                    | 1.9 kg (38%) | 80 %   | 7   |
| Grain | Platki owsiane             | 0.5 kg (10%) | 85 %   | 3   |
| Grain | CrispMalting Wheat toasted | 0.5 kg (10%) | 82 %   | 29  |
| Grain | Simpsons - Dextrin         | 0.1 kg (2%)  | 67.5 % | 1.6 |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Iunga Polish Hops | 12 g   | 60 min   | 10 %       |
| Whirlpool | El Dorado         | 80 g   | 15 min   | 14.3 %     |
| Dry Hop   | El Dorado         | 120 g  | 2 day(s) | 14.3 %     |

## Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| WLP051 - California Ale V Yeast | Ale  | Slant | 100 ml | White Labs |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Water Agent | CaCl2     | 3.4 g  | Mash    | 80 min |
| Water Agent | Sól Epsom | 1 g    | Mash    | 80 min |

## Notes

- RO - 5l, kran - 21,5l  
XSD844L  
Ca - 102,3  
Mg - 16,3  
Na - 85,3  
Cl - 164,9  
SO4 - 53,2  
rez.alk - 117,6  
CaCO3 - 200,1  
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