

# El Dorado HOPZOIL American IPA #1

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **6.2**
- Style **American IPA**

## 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 **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Monachijski Ciemny Steinbach	0.5 kg (7.1%)	100 %	30
Grain	Viking Pilsner malt	2 kg (28.6%)	82 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (14.3%)	82 %	5
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	35 min	12.9 %
Boil	Cascade	25 g	15 min	5.8 %
Whirlpool	Amarillo	30 g	30 min	8.4 %
Aroma (end of boil)	Amarillo	20 g	1 min	8.4 %
Dry Hop	Citra	100 g	2 day(s)	13.2 %
Dry Hop	Ahtanum	40 g	2 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	15 min
Flavor	Suszona skórka cytryny	25 g	Boil	15 min

Other	EL DORADO - HOPZOIL MAJIK	1.5 g	Secondary	2 day(s)
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