

SMASH El Dorado

- 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 |