

## El Dorado hazy ipa

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.7 kg (82.2%) | 80 %  | 5   |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (6.7%)  | 80 %  | 6   |
| Grain | Płatki pszeniczne           | 0.5 kg (11.1%) | 85 %  | 3   |

### Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | El Dorado | 20 g   | 60 min   | 13.2 %     |
| Whirlpool | El Dorado | 80 g   | 0 min    | 13.2 %     |
| Dry Hop   | El Dorado | 100 g  | 3 day(s) | 13.2 %     |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |