

WEST COAST IPA El Dorado SH

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (64.3%)	82 %	4
Grain	Viking Munich Malt	1.5 kg (21.4%)	78 %	18
Grain	Unmalted Rye	0.5 kg (7.1%)	70 %	10
Sugar	Sugar	0.5 kg (7.1%)	98 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.2 %
Aroma (end of boil)	El Dorado	20 g	10 min	13.5 %
Whirlpool	El Dorado	30 g	0 min	13.5 %
Dry Hop	El Dorado	150 g	6 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	200 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.27 g	Boil	10 min