

EL-DO-Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **70**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-------------|-------|-----|
| Grain | Słód Pale ale® Weyermann® | 5 kg (100%) | --- % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | El Dorado | 20 g | 60 min | 13.6 % |
| Boil | El Dorado | 30 g | 20 min | 13.6 % |
| Aroma (end of boil) | El Dorado | 50 g | 5 min | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| SafLager E-30 | Lager | Dry | 11 g | --- |

Notes

- Drożdże lagerowe w temp +20
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