

# El Dorado IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **81**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **25 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (59.8%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (8.5%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8.5%)	83 %	5
Grain	Carahell	0.25 kg (4.3%)	77 %	26
Grain	Viking Munich Malt	1 kg (17.1%)	78 %	18
Grain	Weyermann - Carapils	0.1 kg (1.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	14.1 %
Boil	Citra	20 g	1 min	13.3 %
Boil	Mosaic	30 g	15 min	11.8 %
Boil	Cascade	10 g	1 min	6.8 %
Dry Hop	El Dorado	30 g	9 day(s)	12.4 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis