

El dorado Owsiana IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (70.3%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 1.2 kg (18.7%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (4.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | lunga | 28 g | 20 min | 10 % |
| Whirlpool | El Dorado | 80 g | 15 min | 15 % |
| Dry Hop | El Dorado | 120 g | 5 day(s) | 15 % |
| Dry Hop | El dorado HOPZOIL | 2 g | 5 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Costal Hazy Days | Ale | Slant | 150 ml | YB |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------|--------|---------|--------|
| Water Agent | NaCl | 7 g | Boil | 60 min |
| Water Agent | H3 PO4 | 6 g | Mash | 60 min |