

# El Dorado Pils Fabryka Kraftow

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3**
- Style **Classic American Pilsner**

## 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 **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (85.9%)	80 %	2
Grain	Rice, Flaked	0.4 kg (6.3%)	70 %	2
Grain	Weyermann - Żytni	0.5 kg (7.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	40 min	7.1 %
Aroma (end of boil)	Oktawia	15 g	10 min	7.1 %
Dry Hop	El Dorado	100 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

## Notes

- Woda RO:kran 2:1  
zacieranie 14L + 7L kwas mlekowy 3 ml  
wysładzanie 9,5L + 4.7L kwas mlekowy 4 ml  
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