

# El Niño

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Ger         | 6 kg (89.6%)  | 81 %  | 4   |
| Grain | Castle Pale Ale             | 0.5 kg (7.5%) | 80 %  | 8   |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.5%) | 81 %  | 53  |
| Sugar | cukier kandy                | 0.1 kg (1.5%) | --- % | --- |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Sladek | 40 g   | 30 min   | 9 %        |
| Boil                | Sladek | 35 g   | 30 min   | 9 %        |
| Aroma (end of boil) | Sladek | 20 g   | 5 min    | 9 %        |
| Dry Hop             | Sladek | 50 g   | 4 day(s) | 9 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 20 g   | ---        |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 15 min |