

# Marynarz - East Coast AIPA - Eldorado

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **64**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (71.4%)	85 %	7
Grain	Weyermann - Carared	0.2 kg (4.8%)	75 %	45
Grain	Weyermann - Carapils	1 kg (23.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eldorado	30 g	60 min	11.6 %
Aroma (end of boil)	Eldorado	30 g	10 min	11.6 %
Whirlpool	Eldorado	30 g	0 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	---