

# 117 El Dorado

New England IPA (6 E)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 43,67 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 41,67 L  
**Final Bottling Vol:** 38,50 L  
**Fermentation:** Ale, Two Stage

**Date:** 17 Jul 2022  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅ,g  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,50 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	60,3 %	4,89 L
3,00 kg	Viking Vienna Malt (8,5 EBC)	Grain	2	24,1 %	1,96 L
0,50 kg	CHÂTEAU CARA BLOND® (20,0 EBC)	Grain	3	4,0 %	0,33 L
0,50 kg	Oats, Malted (2,0 EBC)	Grain	4	4,0 %	0,33 L
0,94 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	5	7,6 %	0,60 L
28,00 g	Mosaic (HBC 369) [11,00 %] - Boil 20,0 min	Hop	6	10,3 IBUs	-
10,00 g	Citra [12,80 %] - Boil 5,0 min	Hop	7	1,4 IBUs	-
10,00 g	El Dorado [12,70 %] - Boil 5,0 min	Hop	8	1,4 IBUs	-
10,00 g	Idaho #7 [14,00 %] - Boil 5,0 min	Hop	9	1,5 IBUs	-
10,00 g	Citra [12,80 %] - Boil 3,0 min	Hop	10	0,9 IBUs	-
10,00 g	El Dorado [12,70 %] - Boil 3,0 min	Hop	11	0,9 IBUs	-
10,00 g	Idaho #7 [14,00 %] - Boil 3,0 min	Hop	12	1,0 IBUs	-
30,00 g	El Dorado [12,70 %] - Steep/Whirlpool 60,0 min, 75,0 C	Hop	13	3,2 IBUs	-
30,00 g	Citra [12,80 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	14	2,0 IBUs	-
30,00 g	Idaho #7 [14,00 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	15	2,2 IBUs	-
3,00 g	Ascorbic Acid (Primary)	Other	16	-	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	17	-	-
20,00 g	Citra [12,80 %] - 2,0 Days Into Primary for 3,0 Days	Hop	18	0,0 IBUs	-
20,00 g	El Dorado [12,70 %] - 2,0 Days Into Primary for 3,0 D...	Hop	19	0,0 IBUs	-
20,00 g	Idaho #7 [14,00 %] - 2,0 Days Into Primary for 3,0 Days	Hop	20	0,0 IBUs	-
60,00 g	Citra [12,80 %] - 3,0 Days Before Bottling for 3,0 Days	Hop	21	0,0 IBUs	-
60,00 g	El Dorado [12,70 %] - 3,0 Days Before Bottling for 3,0...	Hop	22	0,0 IBUs	-
60,00 g	Idaho #7 [14,00 %] - 3,0 Days Before Bottling for 3,0...	Hop	23	0,0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,071 SG  
**Est Final Gravity:** 1,016 SG  
**Estimated Alcohol by Vol:** 7,4 %  
**Bitterness:** 24,7 IBUs  
**Est Color:** 12,1 EBC

**Measured Original Gravity:** 1,060 SG  
**Measured Final Gravity:** 1,018 SG  
**Actual Alcohol by Vol:** 5,6 %  
**Calories:** 573,5 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 6,76 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,69  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 12,44 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 49,43 L of water at 71,0 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

**Sparge:** Fly sparge with 6,76 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 206,06 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Storage Temperature:** 18,3 C

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 206,06 g  
Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
with 147,18 g Table Sugar  
**Age for:** 30,00 days

### Notes

50% RO vand 27L

Safale US-05, 11,5 g tørgær.  
Sedimentation: lav til middel.  
Slutdensitet: middelmådige.  
Anbefalet dosis: 0,5 - 1 g / liter  
Gæring temperatur: 15-24 ° C.

Gæring under tryk.

Forsøg med ilt fri håndtering.

17/7 brygges  
19/7 første tørhumle. CO2 tilsættes  
22/8 første tørhumle op. CO2 tilsættes  
17/8 anden tørhumle. CO2 tilsættes  
21/8 på fad. Forsøg at overføre ilt frit.  
3/9 udskænkes til Øl i Centrum

Vi brugte ikke humlefilter.

Gær tilsat 18/7 morgen.

25/7 første tørhumle fjernet.

18/8 aften. Anden tørhumle tilsat.

ca 27,5L overført iltfrit. (Meget gæt vægetn drillede.)

Målt til FG 1018. Men det er lidt tivivlsom. Det er karboneret øl, vi har prøvet at ryste karboneringen ud af.

*Created with BeerSmith*