



# EL DORADO IPA



## ALL-GRAIN METHOD (13507)

- 4.5kg JW Traditional Ale



## SUGGESTED YEAST

### Liquid:

- Bluestone Michigan



## SPECIALTY MALTS

- 1.6kg JW Munich Light
- 0.45kg WY Carapils



## HOPS

**Note: Times refer to 'time remaining in boil'**

- |                 |   |          |                  |
|-----------------|---|----------|------------------|
| ▪ 15g El Dorado | @ | 60 min   | (Bittering hops) |
| ▪ 30g El Dorado | @ | 15 min   | (Flavour hops)   |
| ▪ 30g El Dorado | @ | 5 min    | (Aroma hops)     |
| ▪ 75g El Dorado | @ | Dry hops | (3 to 7 days)    |



## OTHER ADDITIONS

**Note times refer to 'time remaining in boil'**

- Whirlfloc Tablet @ 10 min (Boil)

**A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au), All Grain Recipes**



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.063

Estimated F.G. : 1.014

Estimated ABV : 6.4%

SRM : 7.2

IBUs : 54

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop-forward, with a clean fermentation profile, and a dry-ish finish.

**Aroma:** A prominent to intense hop aroma featuring one or more characteristics of American hop, such as citrus, floral, pine, resin and tropical fruit. A low to medium-low clean, grainy-malty aroma may be found in the background.

**Appearance:** Colour ranges from medium gold to light reddish-amber. Should be clear. Medium sized, white to off-white head with good persistence.

**Flavour:** Hop flavour is medium to medium-high. Malt flavour should be low to medium-low. A very light, clean alcohol flavour may be noticed in stronger versions.

**Mouthfeel:** Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation.