

# Eureka IPA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **100**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	6 kg (96.8%)	78 %	6
Grain	Briess - Carapils Malt	0.2 kg (3.2%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13 %
Boil	Simcoe	30 g	15 min	13 %
Dry Hop	Simcoe	30 g	0 day(s)	13 %
Boil	Simcoe	20 g	45 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale