

# Single Hop Eureka White IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (53.3%)	80 %	7
Grain	Pszeniczny	1 kg (26.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (13.3%)	60 %	3
Grain	płatki jęczmienne	0.25 kg (6.7%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	5 g	60 min	18 %
Boil	Eureka!	5 g	30 min	18 %
Aroma (end of boil)	Eureka!	10 g	10 min	18 %
Dry Hop	Eureka!	20 g	3 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---