

# Eureka ASHIPA

---

- Gravity **16.4 BLG**
- ABV ---
- IBU **85**
- SRM **8.4**
- 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (82%)    | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.2%) | 81 %  | 6   |
| Grain | Strzegom Karmel 30  | 0.6 kg (9.8%) | 75 %  | 30  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Eureka | 30 g   | 60 min   | 18 %       |
| Aroma (end of boil) | Eureka | 30 g   | 15 min   | 18 %       |
| Dry Hop             | Eureka | 40 g   | 3 day(s) | 18 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- do refermentacji 160 g sacharozy. Pełne wyklarowanie po miesiącu od rozlewu.

Goryczka wyraźna, lekko zalegająca.

Zapach po otwarciu butelki wyczuwalny z dwóch metrów (tropik, cytrusy)  
Oct 13, 2016, 3:42 PM