

# Imperial American IPA Eureka!

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **76**
- SRM **5.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (84.6%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (15.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	60 min	9.4 %
Boil	Eureka!	20 g	60 min	18 %
Boil	Citra	20 g	15 min	13.7 %
Aroma (end of boil)	Eureka!	40 g	0 min	18 %
Dry Hop	Eureka!	115 g	4 day(s)	18 %

## Yeasts

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