

Single Hop Eureka White IPA

- 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 | --- |