

# Eureka! IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 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 **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Castle Pale Ale           | 4.35 kg (66.9%) | 80 %  | 8   |
| Grain | Castle Malting Pilsneński | 1.5 kg (23.1%)  | 80 %  | 3   |
| Grain | Pszeniczny                | 0.4 kg (6.2%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 150       | 0.25 kg (3.8%)  | 75 %  | 150 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Eureka! | 18 g   | 15 min   | 18 %       |
| Boil    | Eureka! | 20 g   | 10 min   | 18 %       |
| Boil    | Eureka! | 37 g   | 5 min    | 18 %       |
| Dry Hop | Eureka! | 37 g   | 2 day(s) | 18 %       |
| Dry Hop | Denali  | 100 g  | 2 day(s) | 14.8 %     |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 200 ml | Omega      |