

# 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