

# Eureka Session IPA

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- Gravity **11 BLG**
- ABV ---
- IBU **79**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka	50 g	60 min	18 %
Aroma (end of boil)	Eureka	40 g	10 min	18 %
Aroma (end of boil)	Eureka	20 g	5 min	18 %
Dry Hop	Eureka	70 g	5 day(s)	18 %
Whirlpool	Eureka	20 g	0 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis