

# Eureka! Single Hop IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **5.7**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (79.4%)	79 %	6
Grain	Pszeniczny	0.8 kg (12.7%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	10 g	60 min	18 %
Boil	Eureka!	20 g	20 min	18 %
Boil	Eureka!	30 g	0 min	18 %
Dry Hop	Eureka!	40 g	0 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Moje