

# IPA Azacca Eureka

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **131**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (48.8%)	--- %	---
Grain	Strzegom Pilzneński	2 kg (48.8%)	--- %	---
Grain	Strzegom Karmel 150	0.1 kg (2.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	35 g	60 min	16 %
Boil	Eureka!	15 g	15 min	18 %
Boil	Azacca	15 g	15 min	14 %
Boil	Eureka!	15 g	5 min	18 %
Boil	Azacca	15 g	5 min	14 %
Aroma (end of boil)	Eureka!	20 g	0 min	18 %
Aroma (end of boil)	Azacca	15 g	0 min	14 %
Dry Hop	Eureka!	15 g	5 day(s)	18 %
Dry Hop	Azacca	15 g	5 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis