

New England eureka!

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter low colour	4 kg (71.4%)	81 %	3
Grain	Chatou Wheat Malt,	0.6 kg (10.7%)	81 %	3
Grain	Platki owsiane	1 kg (17.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	25 g	20 min	18 %
Boil	Eureka!	15 g	3 min	18 %
Dry Hop	Eureka!	60 g	6 day(s)	18 %
Dry Hop	Citra	50 g	7 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Damianowe po stoucie