

# Eureka! Single hop 12 BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4**
- Style **American IPA**

## 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 **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.35 kg (87%)	85 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (5%)	80 %	30
Grain	Pszeniczny	0.4 kg (8%)	85 %	4

## 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	4 day(s)	18 %

## Yeasts

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