

# EUREKA! Single hop 12°BLG

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **38**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC  |
|-------|----------------------------|--------------|-------|------|
| Grain | Strzegom Pale Ale          | 4 kg (80%)   | 79 %  | 6.25 |
| Grain | Karmelowy Czerwony         | 0.5 kg (10%) | 75 %  | 60   |
| Grain | Słód pszeniczny Heidelberg | 0.5 kg (10%) | 79 %  | 3    |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Eureka! | 15 g   | 15 min   | 18 %       |
| Boil                | Eureka! | 18 g   | 10 min   | 18 %       |
| Aroma (end of boil) | Eureka! | 32 g   | 5 min    | 18 %       |
| Dry Hop             | Eureka! | 35 g   | 5 day(s) | 18 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |