

# Eureka! Sinle Hop Twój Browar

- Gravity **10 BLG**
- ABV **4 %**
- IBU **41**
- SRM **4**
- Style **American Pale Ale**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (87.5%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (5%)	75 %	30
Grain	Strzegom Pszeniczny	0.3 kg (7.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	15 g	15 min	18 %
Boil	Eureka!	15 g	10 min	18 %
Boil	Eureka!	30 g	5 min	18 %
Dry Hop	Eureka!	30 g	5 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	40 ml	Fermentum Mobile

## Notes

- Sprawdzić BLG! Brewness podaje 10,1, Brewfather wylicza 10,8, A Twój Browar 12  
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