

# Single Hop Eureka #01 29-10-2022

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.71 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 4.35 kg (66.9%) | 80 %  | 5   |
| Grain | Pszeniczny               | 0.4 kg (6.2%)   | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.25 kg (3.8%)  | 75 %  | 30  |
| Grain | Płatki owsiane           | 0.5 kg (7.7%)   | 85 %  | 3   |
| Grain | Strzegom Pilzneński      | 1 kg (15.4%)    | 80 %  | 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! | 20 g   | 3 day(s) | 18 %       |

## Yeasts

| Name                      | Type | Form | Amount | Laboratory       |
|---------------------------|------|------|--------|------------------|
| Safale Us 05<br>Fermentis | Ale  | Dry  | 15 g   | Fermentum Mobile |