

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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