

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 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 Fermentis	Ale	Dry	15 g	Fermentum Mobile