

Eureka single Hop 12 BLG

- Gravity **12.1 BLG**
- ABV ---
- IBU **46**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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 **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (87.5%)	79 %	6
Grain	Strzegom Karmel 30	0.2 kg (5%)	75 %	30
Grain	Pszeniczny	0.3 kg (7.5%)	85 %	4

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	7 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's