

# single hop Eureka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.35 kg (82.1%)	80 %	5
Grain	Pszeniczny	0.4 kg (7.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.7%)	75 %	30
Grain	Acid Malt	0.3 kg (5.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Eureka!	17 g	15 min	18 %
Aroma (end of boil)	Eureka!	20 g	10 min	18 %
Aroma (end of boil)	Eureka!	25 g	5 min	18 %
Whirlpool	Eureka!	50 g	0 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	23 g	---