

6. Eureka Single Hop

- Gravity **12.6 BLG**
- ABV ---
- IBU **51**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.35 kg (87%)	80 %	7
Grain	Strzegom Karmel 30	0.25 kg (5%)	75 %	30
Grain	Pszeniczny	0.4 kg (8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	4 g	60 min	11 %
Aroma (end of boil)	Eureka	18 g	15 min	18 %
Aroma (end of boil)	Eureka	20 g	10 min	18 %
Aroma (end of boil)	Eureka	38 g	5 min	18 %
Whirlpool	Kohatu	25 g	0 min	7.8 %
Dry Hop	Kohatu	25 g	5 day(s)	7.8 %
Dry Hop	Eureka	37 g	5 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs