

# APA Eureka!

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **63**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.5%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (34.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.33 kg (5.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Eureka!	20 g	15 min	18 %
Boil	Eureka!	30 g	10 min	18 %
Aroma (end of boil)	Eureka!	10 g	5 min	18 %
Whirlpool	Eureka!	20 g	1 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---