

# Eureka! APA

- Gravity **11.7 BLG**
- ABV ---
- IBU **44**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **10 C**, Time **71 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **8.6C**
- Add grains
- Keep mash **71 min** at **10C**
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (85.1%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (10.6%)	83 %	5
Grain	Weyermann - Caraamber	0.2 kg (4.3%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Eureka!	20 g	15 min	16 %
Whirlpool	Eureka!	30 g	20 min	16 %
Dry Hop	Eureka!	50 g	3 day(s)	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis