

# eureka single home

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **61**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (87.5%)	80 %	7
Grain	Bestmalz Carmel Pils	0.2 kg (5%)	75 %	5
Grain	Pszeniczny	0.3 kg (7.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	15 g	60 min	18 %
Boil	Eureka!	15 g	15 min	18 %
Boil	Eureka!	30 g	5 min	18 %
Dry Hop	Eureka!	30 g	6 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale