

# Eureka Single Hop

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **4.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 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)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (87.5%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (5%)	75 %	30
Grain	Pszeniczny	0.3 kg (7.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	15 g	15 min	18 %
Boil	Eureka!	15 g	10 min	18 %
Boil	Eureka!	30 g	5 min	18 %
Dry Hop	Eureka!	30 g	5 day(s)	18 %

## Yeasts

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