

# single hop Eureka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield  | EBC |
|-------|--------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt     | 4.35 kg (82.1%) | 80 %   | 5   |
| Grain | Pszeniczny               | 0.4 kg (7.5%)   | 85 %   | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.25 kg (4.7%)  | 75 %   | 30  |
| Grain | Acid Malt                | 0.3 kg (5.7%)   | 58.7 % | 6   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Eureka! | 17 g   | 15 min | 18 %       |
| Aroma (end of boil) | Eureka! | 20 g   | 10 min | 18 %       |
| Aroma (end of boil) | Eureka! | 25 g   | 5 min  | 18 %       |
| Whirlpool           | Eureka! | 50 g   | 0 min  | 18 %       |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale  | Dry  | 23 g   | ---        |