

# SINGLEHOP EUREKA

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- Gravity **11.9 BLG**
- ABV ---
- IBU **74**
- SRM **8.4**
- Style **American IPA**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (87.5%)	80 %	7
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (5%)	79 %	130
Grain	Pszeniczny	0.3 kg (7.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EUREKA	30 g	30 min	11 %
Boil	EUREKA	30 g	45 min	12.5 %
Dry Hop	EUREKA	30 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---