

APA-Eureka

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **38.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.5%)	80 %	5
Grain	Płatki owsiane	0.52 kg (6.9%)	85 %	3
Grain	Słód pszeniczny Bestmalz	2 kg (26.6%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	30 g	60 min	9.9 %
Boil	Eureka!	30 g	10 min	9.9 %
Aroma (end of boil)	Eureka!	65.22 g	0 min	9.9 %
Dry Hop	Eureka!	50 g	4 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	13.04 g	---