

Eureka! Single hop 12 BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.35 kg (87%) | 85 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5%) | 80 % | 30 |
| Grain | Pszeniczny | 0.4 kg (8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Eureka! | 18 g | 15 min | 18 % |
| Boil | Eureka! | 20 g | 10 min | 18 % |
| Boil | Eureka! | 37 g | 5 min | 18 % |
| Dry Hop | Eureka! | 37 g | 4 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |