

# EUREKA! Single hop 12°BLG

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **38**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6.25
Grain	Karmelowy Czerwony	0.5 kg (10%)	75 %	60
Grain	Słód pszeniczny Heidelberg	0.5 kg (10%)	79 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	15 g	15 min	18 %
Boil	Eureka!	18 g	10 min	18 %
Aroma (end of boil)	Eureka!	32 g	5 min	18 %
Dry Hop	Eureka!	35 g	5 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar