

# Eureka Single Hop

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **4.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 3.5 kg (87.5%) | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5%)    | 75 %  | 30  |
| Grain | Pszeniczny            | 0.3 kg (7.5%)  | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Eureka! | 15 g   | 15 min   | 18 %       |
| Boil    | Eureka! | 15 g   | 10 min   | 18 %       |
| Boil    | Eureka! | 30 g   | 5 min    | 18 %       |
| Dry Hop | Eureka! | 30 g   | 5 day(s) | 18 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |