

APA Eureka!

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **63**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (51.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (34.3%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.6%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.33 kg (5.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Eureka! | 20 g | 15 min | 18 % |
| Boil | Eureka! | 30 g | 10 min | 18 % |
| Aroma (end of boil) | Eureka! | 10 g | 5 min | 18 % |
| Whirlpool | Eureka! | 20 g | 1 min | 18 % |

Yeasts

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