

Eureka single Hop 12 BLG

- Gravity **12.1 BLG**
- ABV ---
- IBU **46**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (87.5%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 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 | 7 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |