

# Eureka PaleAle

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.2 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%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (5%)	75 %	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 %