

# Eureka! TB

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.35 kg (80.6%)	80 %	5
Grain	Strzegom Karmel 30	0.25 kg (4.6%)	75 %	30
Grain	Pszeniczny	0.4 kg (7.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	25 g	15 min	18 %
Boil	Eureka!	25 g	10 min	18 %
Boil	Eureka!	50 g	5 min	18 %
Dry Hop	Eureka!	110 g	3 day(s)	18 %