

Eureka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (79.5%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.5%) | 75 % | 30 |
| Grain | Pszeniczny | 0.3 kg (6.8%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 0.4 kg (9.1%) | 80 % | 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 |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |