Eureka! - Eureka SH Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.35 kg *(87%)*	80 %	5
Grain	Strzegom Karmel 30	0.25 kg *(5%)*	75 %	30
Grain	Pszeniczny	0.4 kg *(8%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	10 min	18 %
Boil	Eureka!	37 g	5 min	18 %
Dry Hop	Eureka!	55 g	2 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	1000 ml	White Labs