

Eureka! - Eureka & Citra Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.6**
- 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 **15 %/h**
- Boil size **26.4 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 **16.4 liter(s)** of **76C** water or to achieve **26.4 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	6 day(s)	18 %
Dry Hop	Citra	100 g	2 day(s)	12 %

Yeasts

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