

# Eureka! - Eureka SH Pale Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.4 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	2 kg (56.3%)	80 %	5
Grain	Strzegom Pilzneński	1.55 kg (43.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	10 min	18 %
Whirlpool	Hallertau Blanc	25 g	1 min	5.3 %
Whirlpool	Sorachi Ace	25 g	2 min	10 %
Dry Hop	Eureka!	50 g	2 day(s)	18 %
Boil	Chinook	10 g	30 min	13 %

## Yeasts

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