

Eureka! - Eureka SH Pale Ale

- 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 |