

# Eureka! TB

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.35 kg (80.6%) | 80 %  | 5   |
| Grain | Strzegom Karmel 30   | 0.25 kg (4.6%)  | 75 %  | 30  |
| Grain | Pszeniczny           | 0.4 kg (7.4%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (7.4%)   | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Eureka! | 25 g   | 15 min   | 18 %       |
| Boil    | Eureka! | 25 g   | 10 min   | 18 %       |
| Boil    | Eureka! | 50 g   | 5 min    | 18 %       |
| Dry Hop | Eureka! | 110 g  | 3 day(s) | 18 %       |