

# Eureka! - Eureka SH Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (22.7%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (22.7%)	79 %	10
Grain	Strzegom Karmel 30	0.2 kg (4.5%)	75 %	30
Grain	Strzegom Karmel 100	0.2 kg (4.5%)	75 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	16 g	10 min	18 %
Boil	Cascade	16 g	10 min	7.1 %
Boil	Chinook	10 g	10 min	11.7 %
Boil	Chinook	10 g	30 min	11.7 %
Whirlpool	Eureka!	30 g	1 min	18 %
Whirlpool	Cascade	30 g	1 min	6 %

## Yeasts

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