

# Eureka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **4.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (79.5%)	79 %	6
Grain	Strzegom Karmel 30	0.2 kg (4.5%)	75 %	30
Grain	Pszeniczny	0.3 kg (6.8%)	85 %	4
Grain	Strzegom Pilzneński	0.4 kg (9.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	15 g	15 min	18 %
Boil	Eureka!	15 g	10 min	18 %
Boil	Eureka!	30 g	5 min	18 %
Dry Hop	Eureka!	30 g	7 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis