

# 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 Pilznieński | 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 |