

# Eureka PaleAle

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4.35 kg (87%) | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5%)  | 75 %  | 30  |
| Grain | Pszeniczny            | 0.4 kg (8%)   | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Eureka! | 18 g   | 15 min | 18 %       |
| Boil    | Eureka! | 20 g   | 10 min | 18 %       |
| Boil    | Eureka! | 37 g   | 5 min  | 18 %       |