Archimedes' Single Hop Eureka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **55 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg *(76.9%)*	81 %	6
Grain	Vienna Malt	1 kg *(15.4%)*	78 %	8
Grain	Bestmalz Red X	0.5 kg *(7.7%)*	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Eureka!	15 g	10 min	18 %
Aroma (end of boil)	Eureka!	50 g	5 min	18 %
Whirlpool	Eureka!	100 g	0 min	18 %
Dry Hop	Eureka	50 g	3 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Dry	14 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.