

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 | --- |