

Archimedes (Eureka single hop)

- Gravity **11.2 BLG**
- ABV ---
- IBU **23**
- SRM **8.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (87.5%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.2 kg (5%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 0.3 kg (7.5%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | eureka | 15 g | 15 min | 9.9 % |
| Boil | eureka | 15 g | 10 min | 9.9 % |
| Boil | eureka | 30 g | 5 min | 9.9 % |
| Dry Hop | eureka | 30 g | 7 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| EMPIRE ALE M15 Mangrove Jack's | Ale | Dry | 12 g | Mangrove Jack's |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g | Boil | 10 min |