

# 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