

# AIPA 01 Summit

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (60.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.8 kg (24%)	79 %	16
Grain	Pszeniczny	0.33 kg (9.9%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	5 g	60 min	15.8 %
Boil	Summit	20 g	15 min	15.8 %
Whirlpool	Summit	15 g	5 min	17 %
Dry Hop	Summit	60 g	3 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis