

# Summit IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.23 kg (86.6%)	80 %	5
Grain	Oats, Flaked	0.2 kg (5.4%)	80 %	2
Grain	Rice, Flaked	0.15 kg (4%)	70 %	2
Grain	Barley, Flaked	0.15 kg (4%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	7 g	55 min	17 %
Boil	Summit	13 g	5 min	17 %
Whirlpool	Summit	10 g	5 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	1200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	850 g	Secondary	10 day(s)