

# Summit Ale

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- Gravity **11.7 BLG**
- ABV ---
- IBU **39**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **3.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **4.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - White Sorghum Syrup	0.68 kg (100%)	75 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	1.98 g	60 min	17 %
Boil	Summit	2.83 g	20 min	17 %
Boil	Summit	2.83 g	0 min	17 %
Dry Hop	Cascade	2.83 g	---	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	0 g	Fermentis