

# Summit Single Hop IPA

- Gravity **17.2 BLG**
- ABV ---
- IBU **84**
- SRM **10.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.75 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **-10.3 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg	80 %	4
Grain	Caramunich Malt I	0.5 kg	71.7 %	90
Grain	Briess - Carapils Malt	0.375 kg	74 %	2
Grain	Pszeniczny	0.375 kg	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	15.8 %
Boil	Summit	15 g	40 min	15.8 %
Boil	Summit	15 g	30 min	15.8 %
Boil	Summit	15 g	15 min	15.8 %
Boil	Summit	15 g	5 min	15.8 %
Boil	Summit	15 g	1 min	15.8 %
Dry Hop	Summit	45 g	14 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	15 ml	Safale
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min