

## 3# Summit Single Hop IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **60 C**, Time **65 min**
- Temp **10 C**, Time **77 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **77 min** at **10C**
- Keep mash **65 min** at **60C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	55 min	14.1 %
Boil	Summit	30 g	5 min	14.1 %
Aroma (end of boil)	Summit	40 g	1 min	14.1 %
Dry Hop	Summit	90 g	3 day(s)	14.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	100 ml	Fermentis