

# APA - test Summita

- Gravity **11.9 BLG**
- ABV ---
- IBU **32**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (68.2%)	80 %	4
Grain	Pszeniczny	1.4 kg (31.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	7 g	60 min	2.9 %
Boil	Lomik	10 g	60 min	4 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Summit	10 g	15 min	16.2 %
Boil	Ahtanum	8 g	15 min	3.9 %
Boil	Citra	10 g	5 min	13.5 %
Boil	Summit	10 g	5 min	16.2 %
Boil	Ahtanum	8 g	5 min	3.9 %
Whirlpool	Summit	5 g	25 min	16.2 %
Whirlpool	cascade	10 g	25 min	6.7 %
Dry Hop	Summit	8 g	3 day(s)	16.2 %
Dry Hop	Cascade	8 g	3 day(s)	6.8 %
Dry Hop	Citra	8 g	3 day(s)	13.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11.5 g	Fermentis