

# Summit Single Hop IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **58**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **79.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **77C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	12 g	5 min	18 %
Boil	Summit	13 g	55 min	18 %
Aroma (end of boil)	Summit	20 g	1 min	18 %
Dry Hop	Summit	45 g	4 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Notes

- Uwodnienie drożdży 20°C 20 min  
Zadanie drożdży w temp 18°C  
Fermentacja burzliwa 19-20°C  
Fermentacja cicha 3 dni 16-18°C  
6 g glukozy na 1L piwa  
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