

27# Summit Single Hop Ipa ver.2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (90.3%)	80 %	5
Grain	Płatki pszeniczne	0.3 kg (4.8%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	55 min	17 %
Boil	Summit	30 g	5 min	17 %
Aroma (end of boil)	Summit	40 g	0 min	17 %
Dry Hop	Summit	90 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	110 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	sól epton	2 g	Mash	60 min
Water Agent	kwas fosforowy	4 g	Mash	60 min

Fining	whirflock	2 g	Boil	10 min
--------	-----------	-----	------	--------