

#11 APA SH Summit

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22.1 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	0.25 kg (5.1%)	80 %	1
Grain	Słodownia Strzegom - pale ale	4.5 kg (91.8%)	79 %	6
Grain	Słodownia Strzegom - karmelowy 150	0.15 kg (3.1%)	76 %	134

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	30 min	15.8 %
Dry Hop	Summit	35 g	0 day(s)	15.8 %
Boil	Summit	35 g	0 min	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

Notes

- Przed gotowaniem 31 L - 11 Blg
35 g Summit na Hopstand 75 C - 90 min
Po przelaniu do fermentora 21,5 L ok. 13,3 Blg
Dolane 1,7 L do 12,3 Blg
Zadane gęstwą z fermentującej IPY 16 Blg w 17 C

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

Po tygodniu fermentacji 2 Blg (wg refraktometru tak samo)
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