

# Summit IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.23 kg (86.6%) | 80 %  | 5   |
| Grain | Oats, Flaked         | 0.2 kg (5.4%)   | 80 %  | 2   |
| Grain | Rice, Flaked         | 0.15 kg (4%)    | 70 %  | 2   |
| Grain | Barley, Flaked       | 0.15 kg (4%)    | 70 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Summit | 7 g    | 55 min | 17 %       |
| Boil      | Summit | 13 g   | 5 min  | 17 %       |
| Whirlpool | Summit | 10 g   | 5 min  | 17 %       |

## Yeasts

| Name        | Type | Form  | Amount  | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-33 | Ale  | Slant | 1200 ml | Fermentis  |

## Extras

| Type   | Name  | Amount | Use for   | Time      |
|--------|-------|--------|-----------|-----------|
| Flavor | mango | 850 g  | Secondary | 10 day(s) |