

#26 single hop session ipa summit

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **26**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	55 min	17 %
Boil	Summit	15 g	5 min	17 %
Aroma (end of boil)	Summit	20 g	0 min	17 %
Dry Hop	Summit	45 g	4 day(s)	17 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min