

# Single Hop APA - Vic Secret

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Weyermann - Rye Malt	0.2 kg (6.7%)	85 %	7
Grain	Weyermann - Dark Wheat Malt	0.1 kg (3.3%)	85 %	14
Grain	Viking Enzymatyczny	0.2 kg (6.7%)	76 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	5 g	60 min	16.3 %
Boil	Vic Secret	10 g	20 min	16.3 %
Aroma (end of boil)	Vic Secret	10 g	10 min	16.3 %
Aroma (end of boil)	Vic Secret	5 g	5 min	16.3 %
Dry Hop	Vic Secret	20 g	7 day(s)	16.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	5.5 g	Safale