

# Single hop victoria secret

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	15 g	60 min	16.3 %
Boil	Vic Secret	15 g	30 min	16.3 %
Whirlpool	Vic Secret	70 g	0 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11.5 g	Fermentis