

## Vic Secret v3

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **97**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.6%)	80 %	4
Grain	Pszeniczny	1.5 kg (27.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	50 g	60 min	16.3 %
Boil	Vic Secret	20 g	5 min	16.3 %
Boil	Vic Secret	80 g	1 min	16.3 %
Dry Hop	Vic Secret	100 g	7 day(s)	16.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---