

# Vic secret single hop

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (96.8%)	79 %	6
Grain	Pszeniczny	0.2 kg (3.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	25 g	60 min	16.3 %
Boil	Vic Secret	10 g	15 min	16.3 %
Aroma (end of boil)	Vic Secret	15 g	0 min	16.3 %
Dry Hop	Vic Secret	50 g	5 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis