

# Single Hop APA - Vic Secret

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (50%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 2.5 kg (50%) | 80 %  | 5   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Vic Secret | 5 g    | 55 min | 18.1 %     |
| Boil                | Vic Secret | 5 g    | 30 min | 18.1 %     |
| Boil                | Vic Secret | 10 g   | 10 min | 18.1 %     |
| Aroma (end of boil) | Vic Secret | 10 g   | 0 min  | 18.1 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Notes

- Piwo wyszło w sam raz goryczkowe, o słabym aromacie, mętne z aromatem goździka, następnym razem zmienić drożdże na US-05.  
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