Vic Secret Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **4.2**
- Style **American Pale Ale**

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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(96.2%)*	81 %	4
Grain	Carahell	0.2 kg *(3.8%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau Spalt Select	30 g	30 min	3.4 %
Boil	Vic Secret	30 g	40 min	16.3 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %
Boil	Cascade	30 g	3 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Herbata Zielona Sencha z Jaśminem 20%	20 g	Secondary	2 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.