

# APA Apollo, Vic Secret

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **54**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **25 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (84.4%)	80 %	4
Grain	Weyermann - Carapils	0.33 kg (6.2%)	78 %	4
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	10 g	60 min	18.7 %
Aroma (end of boil)	Vic Secret	30 g	10 min	15.6 %
Aroma (end of boil)	Apollo	30 g	10 min	18.7 %
Whirlpool	Vic Secret	20 g	0 min	15.6 %
Whirlpool	Apollo	20 g	0 min	18.7 %
Dry Hop	Apollo	40 g	4 day(s)	18.7 %
Dry Hop	Vic Secret	40 g	4 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	8 min