

# SH Vic Secret IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **71**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **65 C**, Time **666 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **666 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (96.5%)	80 %	5
Grain	Viking Caramel Aromatic	0.2 kg (3.5%)	75 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	20 g	50 min	16.3 %
Boil	Vic Secret	20 g	30 min	16.3 %
Boil	Vic Secret	40 g	5 min	16.3 %
Whirlpool	Vic Secret	30 g	15 min	16.3 %
Dry Hop	Vic Secret	60 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Slant	140 ml	Danstar