

## Vic secret single hop

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **3.2 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (95.2%)	79 %	6
Grain	Pszeniczny	0.05 kg (4.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	2 g	60 min	16.3 %
Boil	Vic Secret	3 g	15 min	16.3 %
Aroma (end of boil)	Vic Secret	0 g	0 min	16.3 %
Dry Hop	Vic Secret	0 g	5 day(s)	16.3 %

### Yeasts

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