

# No worries mate - Vic Secret single hop session IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **66C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (20%)	81 %	4
Grain	Viking Pale Ale Zero	3.5 kg (70%)	79 %	6
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	5 g	60 min	16.3 %
Boil	Vic Secret	10 g	20 min	16.3 %
Boil	Vic Secret	45 g	5 min	16.3 %
Dry Hop	Vic Secret	60 g	5 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T (1szt ~2g)	2 g	Boil	10 min