

## Single hop victoria secret

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Vic Secret | 15 g   | 60 min | 16.3 %     |
| Boil      | Vic Secret | 15 g   | 30 min | 16.3 %     |
| Whirlpool | Vic Secret | 70 g   | 0 min  | 16.3 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us 05 | Ale  | Dry  | 11.5 g | Fermentis  |