

## Vic Sic

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **20.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (40.5%) | 80 %  | 35  |
| Dry Extract    | WES ekstrakt słodowy jasny        | 1 kg (23.8%)   | 98 %  | 25  |
| Grain          | Red Active Viking Malt            | 1 kg (23.8%)   | 70 %  | 35  |
| Grain          | Caraaroma Weyermann               | 0.5 kg (11.9%) | 70 %  | 400 |

### Hops

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