

Vic secret single hop

- 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 |