

# APA Secret

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (90.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.4 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15 %
Boil	Vic Secret	5 g	60 min	16.3 %
Boil	Topaz	10 g	10 min	15 %
Boil	Vic Secret	5 g	10 min	16.3 %
Boil	Topaz	10 g	5 min	15 %
Boil	Vic Secret	5 g	5 min	16.3 %
Boil	Topaz	10 g	1 min	15 %
Boil	Vic Secret	5 g	1 min	16.3 %
Dry Hop	Topaz	10 g	5 day(s)	15 %

## Yeasts

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