

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 |