

## 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 %