

W004-Vic Secret-APA Single Hop

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43.4**
- SRM **13.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.56 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.77 liter(s)**
- Total mash volume **22.36 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **16.77 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **79C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.56 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------|---------|-----|
| Grain | Pale Malt, Golden Promise (Thomas Fawcett) | 4.5 kg | 82 % | 14 |
| Grain | Caramalt (Thomas Fawcett) | 1 kg | 74.39 % | 77 |
| Grain | Słód Zakwaszający | 0.09 kg | 20 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Vic Secret | 15 g | 60 min | 15.5 % |
| Boil | Vic Secret | 10 g | 30 min | 15.5 % |
| Boil | Vic Secret | 10 g | 15 min | 15.5 % |
| Dry Hop | Vic Secret | 15 g | 12 day(s) | 15.5 % |
| Dry Hop | Vic Secret | 50 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|---------------|
| Safale American | Ale | Dry | --- g | DCL/Fermentis |