

# Single Hop APA - Vic Secret

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	5 g	55 min	18.1 %
Boil	Vic Secret	5 g	30 min	18.1 %
Boil	Vic Secret	10 g	10 min	18.1 %
Aroma (end of boil)	Vic Secret	10 g	0 min	18.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Notes

- Piwo wyszło w sam raz goryczkowe, o słabym aromacie, mętne z aromatem goździka, następnym razem zmienić drożdże na US-05.  
*Nov 5, 2018, 4:17 PM*