

Vic Secret AIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **80**
- SRM **6.3**
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Pale Ale Extract | 3.4 kg (91.9%) | 78 % | 16 |
| Sugar | cukier trzcinowy | 0.3 kg (8.1%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Vic Secret | 20 g | 60 min | 16.3 % |
| Aroma (end of boil) | Vic Secret | 50 g | 10 min | 16.3 % |
| Aroma (end of boil) | Vic Secret | 30 g | 5 min | 16.3 % |
| Dry Hop | Vic Secret | 100 g | 7 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |