

## Vic Secret AIPA

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- 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