

# APA Secret

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **4.7**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4 kg (90.9%)  | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (9.1%) | 75 %  | 30  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Topaz      | 10 g   | 60 min   | 15 %       |
| Boil    | Vic Secret | 5 g    | 60 min   | 16.3 %     |
| Boil    | Topaz      | 10 g   | 10 min   | 15 %       |
| Boil    | Vic Secret | 5 g    | 10 min   | 16.3 %     |
| Boil    | Topaz      | 10 g   | 5 min    | 15 %       |
| Boil    | Vic Secret | 5 g    | 5 min    | 16.3 %     |
| Boil    | Topaz      | 10 g   | 1 min    | 15 %       |
| Boil    | Vic Secret | 5 g    | 1 min    | 16.3 %     |
| Dry Hop | Topaz      | 10 g   | 5 day(s) | 15 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |        |           |
|-------|-----|-----|--------|-----------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |
|-------|-----|-----|--------|-----------|