

## 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