

# Kveik Ipa vic secret enigma

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **56**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt         | 3.3 kg (61.1%) | 80.5 % | 2   |
| Grain | Viking Pale Ale malt         | 2 kg (37%)     | 80 %   | 5   |
| Grain | Briess - 2 Row Carapils Malt | 0.05 kg (0.9%) | 75 %   | 3   |
| Grain | Karmelowy Czerwony           | 0.05 kg (0.9%) | 75 %   | 59  |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Vic Secret | 10 g   | 60 min | 18.3 %     |
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| Boil      | Amarillo   | 15 g   | 60 min | 8.5 %      |
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| Whirlpool | Vic Secret | 65 g   | 5 min  | 18.3 %     |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 5 g    | Lallemand  |