

Kveik Red IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **12**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 300 | 0.5 kg (7.1%) | 70 % | 299 |
| Grain | Viking Pale Ale malt | 6.5 kg (92.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13 % |
| Boil | Citra | 20 g | 60 min | 12.5 % |
| Boil | Motueka | 30 g | 5 min | 7 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12.5 % |
| Aroma (end of boil) | Motueka | 30 g | 0 min | 7 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12.5 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 13 % |
| Dry Hop | Motueka | 40 g | 2 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|-----------------|
| kveik SKARE | Ale | Slant | 100 ml | 2 łyżki stołowe |