

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 |