

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 %
Boil	Vic Secret	10 g	10 min	18.3 %
Boil	Amarillo	15 g	60 min	8.5 %
Boil	Amarillo	15 g	10 min	8.5 %
Whirlpool	Vic Secret	65 g	5 min	18.3 %

Yeasts

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