

# 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