

# AMERICAN AMBER ALE ENIGMA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **13.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (92.6%)	80.5 %	6
Grain	Caraaroma	0.4 kg (7.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	16.5 %
Aroma (end of boil)	Enigma (AUS)	10 g	15 min	16.5 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Enigma (AUS)	10 g	0 min	16.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Dry Hop	Enigma (AUS)	30 g	7 day(s)	16.5 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs