

APA Enigma/Pacifica

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **62 C**, Time **30 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pale Ale | 4 kg (61.5%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (15.4%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (23.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Enigma (AUS) | 10 g | 60 min | 17.2 % |
| Boil | Enigma (AUS) | 20 g | 25 min | 17.2 % |
| Aroma (end of boil) | Enigma (AUS) | 30 g | 8 min | 17.2 % |
| Dry Hop | Pacifica (NZ) | 30 g | 4 day(s) | 4.8 % |
| Dry Hop | Pacifica (NZ) | 30 g | 2 day(s) | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |