

# Apa enigma

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt   | 1.9 kg (30.2%) | 80.5 % | 2   |
| Grain | Briess - Pale Ale Malt | 3.1 kg (49.2%) | 80 %   | 7   |
| Grain | Pszeniczny             | 1 kg (15.9%)   | 85 %   | 4   |
| Grain | Briess - Carapils Malt | 0.3 kg (4.8%)  | 74 %   | 3   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Enigma (AUS) | 75 g   | 30 min   | 17.2 %     |
| Dry Hop   | Enigma (AUS) | 105 g  | 2 day(s) | 17.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us 05 | Ale  | Dry  | 11.5 g | ---        |