

# CDA SH Enigma

- Gravity **12.6 BLG**
- ABV ---
- IBU **38**
- SRM **51.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (64.5%)	79 %	6
Grain	Pszeniczny	1 kg (21.5%)	85 %	4
Grain	Weyermann - Carafa III	0.25 kg (5.4%)	70 %	1024
Grain	Strzegom pszenica prażona	0.15 kg (3.2%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	30 min	17.2 %
Whirlpool	Enigma (AUS)	10 g	0 min	17.2 %
Dry Hop	Enigma (AUS)	25 g	5 day(s)	17.2 %
Boil	Admiral	8 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale