

# SINGLE HOP ENIGMA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **61**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (80.6%)   | 80.5 % | 6   |
| Grain | Płatki pszeniczne         | 1.2 kg (19.4%) | 85 %   | 3   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Enigma (AUS) | 12 g   | 60 min   | 17.2 %     |
| Boil    | Enigma (AUS) | 10 g   | 30 min   | 17.2 %     |
| Boil    | Enigma (AUS) | 15 g   | 15 min   | 17.2 %     |
| Boil    | Enigma (AUS) | 40 g   | 5 min    | 17.2 %     |
| Dry Hop | Enigma (AUS) | 73 g   | 7 day(s) | 17.2 %     |

## Yeasts

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