

Aenigma 2.0 (SMaSH)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **87**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3 kg (100%) | 80 % | 4 |

Mieszanie i kontrola temperatury co 15 min.

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Enigma (2020 - AUS) | 50 g | 15 min | 18.2 % |
| Boil | Enigma (2020 - AUS) | 50 g | 1 min | 18.2 % |

Chmiel dodawany luzem do kotła.

Yeasts

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

Drożdże uwodnione w 100 ml wody.

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|---------|---------|--------|
| Other | Woda zacieranie | 10000 g | Mash | 61 min |

Olsztyńska Nagórki - 7,70 pH (filtr Brita - 6,80 pH).

| | | | | |
|---|---------------------------|---------|------|--------|
| Other | Woda wysładzanie | 10000 g | Mash | 61 min |
| Olsztyńska Nagórki - 7,70 pH (filtr Brita - 6,70 pH). | | | | |
| Water Agent | Kwas fosforowy | 2 g | Mash | 61 min |
| Woda do zacierania (6,35 pH). | | | | |
| Water Agent | Kwas fosforowy | 3 g | Mash | 61 min |
| Woda do wysładzania (5,6 pH). | | | | |
| Water Agent | Gypsum CaSO4 | 2 g | Mash | 61 min |
| Pół do wody do zacierania, a drugie pół do wody do wysładzania. | | | | |
| Water Agent | Calcium Chloride CaCl2 | 2 g | Mash | 61 min |
| Pół do wody do zacierania, a drugie pół do wody do wysładzania. | | | | |
| Water Agent | Epsom Salt MgSO4 | 2 g | Mash | 61 min |
| Pół do wody do zacierania, a drugie pół do wody do wysładzania. | | | | |
| Fining | Whirlfloc T | 1 g | Boil | 5 min |
| Pół tabletki. | | | | |

Notes

- Aenigma - zagadka, rzecz trudna do zrozumienia, niejasna wskazówka
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