

# Sh enigma

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|-------------------------------------------|---------------|-------|-----|
| Grain | Stód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2.5 kg (41%)  | 80 %  | 4   |
| Grain | Weyermann - Pale<br>Ale Malt              | 2.5 kg (41%)  | 85 %  | 7   |
| Grain | Pszeniczny                                | 0.6 kg (9.8%) | 85 %  | 4   |
| Grain | Cara-Pils/Dextrine                        | 0.5 kg (8.2%) | 72 %  | 4   |

## Hops

| Use for   | Name         | Amount | Time   | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil      | Enigma       | 20 g   | 30 min | 16.5 %     |
| Boil      | Enigma (AUS) | 30 g   | 15 min | 16.5 %     |
| Boil      | Enigma       | 30 g   | 5 min  | 16.5 %     |
| Whirlpool | Enigma (AUS) | 40 g   | 0 min  | 16.5 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 10.5 g | Safale     |