

aipka enigma

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (69.8%) | 80 % | 5 |
| Grain | caramel sweet | 0.1 kg (3.2%) | 75 % | 60 |
| Grain | Strzegom Karmel 150 | 0.15 kg (4.8%) | 75 % | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (7.9%) | 75 % | 30 |
| Grain | Oats, Flaked | 0.25 kg (7.9%) | 80 % | 2 |
| Grain | Rye, Flaked | 0.1 kg (3.2%) | 78.3 % | 4 |
| Grain | buckwheat flaked | 0.1 kg (3.2%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 10 g | 60 min | 16.5 % |
| Boil | Enigma (AUS) | 10 g | 20 min | 16.5 % |
| Aroma (end of boil) | Enigma (AUS) | 10 g | 5 min | 16.5 % |
| Dry Hop | Enigma (AUS) | 20 g | 3 day(s) | 16.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |