

# APA Enigma/Pacifica

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **62 C**, Time **30 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (61.5%)	80 %	4
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Strzegom Wiedeński	1.5 kg (23.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	17.2 %
Boil	Enigma (AUS)	20 g	25 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	30 g	8 min	17.2 %
Dry Hop	Pacifica (NZ)	30 g	4 day(s)	4.8 %
Dry Hop	Pacifica (NZ)	30 g	2 day(s)	4.8 %

## Yeasts

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