

# CDA SH Enigma

- Gravity **12.6 BLG**
- ABV ---
- IBU **38**
- SRM **51.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 3 kg (64.5%)   | 79 %  | 6    |
| Grain | Pszeniczny                  | 1 kg (21.5%)   | 85 %  | 4    |
| Grain | Weyermann - Carafa III      | 0.25 kg (5.4%) | 70 %  | 1024 |
| Grain | Strzegom pszenica prażona   | 0.15 kg (3.2%) | 70 %  | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.4%) | 68 %  | 1200 |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Enigma (AUS) | 15 g   | 30 min   | 17.2 %     |
| Whirlpool | Enigma (AUS) | 10 g   | 0 min    | 17.2 %     |
| Dry Hop   | Enigma (AUS) | 25 g   | 5 day(s) | 17.2 %     |
| Boil      | Admiral      | 8 g    | 60 min   | 14.3 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |