

Enigma

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **61**
- SRM **4.4**
- Style **American Pale Ale**

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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (93%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 20 g | 60 min | 17.2 % |
| Boil | Enigma (AUS) | 30 g | 10 min | 17.2 % |
| Whirlpool | Enigma (AUS) | 50 g | 0 min | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |