

## Red Ale topaz/enigma

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **50**
- SRM **11.7**
- Style **Red 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (85.8%)	80 %	5
Grain	Karmelowy Czerwony	0.4 kg (9%)	75 %	59
Grain	Strzegom Barwiący	0.03 kg (0.7%)	68 %	1300
Grain	Strzegom Karmel 300	0.2 kg (4.5%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	5 g	60 min	15 %
Aroma (end of boil)	Topaz	15 g	10 min	15 %
Aroma (end of boil)	Topaz	20 g	5 min	15 %
Aroma (end of boil)	Topaz	15 g	2 min	15 %
Boil	Enigma (AUS)	10 g	60 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	10 g	5 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	10 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis