

# Sh enigma

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (41%)	80 %	4
Grain	Weyermann - Pale Ale Malt	2.5 kg (41%)	85 %	7
Grain	Pszeniczny	0.6 kg (9.8%)	85 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (8.2%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma	20 g	30 min	16.5 %
Boil	Enigma (AUS)	30 g	15 min	16.5 %
Boil	Enigma	30 g	5 min	16.5 %
Whirlpool	Enigma (AUS)	40 g	0 min	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10.5 g	Safale