

BIAB - Enigma SMaSH 2020

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **70**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Malt - Pale Ale | 3 kg (93.8%) | 80 % | 7 |
| Grain | Weyermann - Zakwaszający | 0.2 kg (6.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--|--------|----------|------------|
| Boil | Enigma (2020 - AUS) | 10 g | 60 min | 18.5 % |
| Boil | Enigma (2020 - AUS) | 25 g | 15 min | 18.5 % |
| Boil | Enigma (2020 - AUS) - Hopstand 80-70°C (20 min) | 40 g | 0 min | 18.5 % |
| Dry Hop | Enigma (2020 - AUS) | 25 g | 7 day(s) | 18.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 11.5 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------|-----|------|-------|
| Fining | Whirlfloc T | 1 g | Boil | 1 min |
|--------|-------------|-----|------|-------|