

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 |