

# Enigma Galaxy Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **12**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (69.6%)	81 %	5
Grain	Słód owsiany Fawcett	0.5 kg (8.7%)	61 %	5
Grain	Płatki owsiane	0.5 kg (8.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.7%)	85 %	3
Grain	Simpsons - Golden Naked Oats	0.25 kg (4.3%)	73 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	30 min	15 %
Aroma (end of boil)	Galaxy	50 g	0 min	15 %
Aroma (end of boil)	Enigma (AUS)	50 g	0 min	17.2 %
Dry Hop	Galaxy	40 g	3 day(s)	15 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
American East Coast Ale Yeast	Ale	Slant	120 ml	Lallemand