

# enigma ipa

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- Gravity **16 BLG**
- ABV ---
- IBU **77**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.75 kg (100%) | 79 %  | 6   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Enigma (AUS) | 50 g   | 15 min   | 17.2 %     |
| Boil    | Enigma (AUS) | 10 g   | 5 min    | 17.2 %     |
| Dry Hop | Enigma (AUS) | 30 g   | 4 day(s) | 17.2 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5 g    | Safale     |