

# ENIGMA PALE ALE

- Gravity **14 BLG**
- ABV ---
- IBU **57**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss --- %
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (90.9%)	80 %	4
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150
Grain	Płatki owsiane	0.4 kg (6.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Boil	Enigma (AUS)	20 g	60 min	16.5 %
Boil	Enigma (AUS)	10 g	10 min	16.5 %
Boil	Enigma (AUS)	20 g	0 min	16.5 %
Whirlpool	Enigma (AUS)	25 g	60 min	16.5 %
Dry Hop	Enigma (AUS)	25 g	7 day(s)	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1450	Ale	Slant	125 ml	Wyeast