

# SINGLE HOP IPA ENIGMA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	6 kg (89.6%)	80.5 %	6
Grain	Słód pszeniczny Bestmalz	0.7 kg (10.4%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	25 g	60 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	15 g	15 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	15 g	10 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	25 g	0 min	17.2 %
Dry Hop	Enigma (AUS)	50 g	4 day(s)	17.2 %
Dry Hop	Enigma (AUS)	50 g	2 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---