

AMERICAN AMBER ALE ENIGMA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **13.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (92.6%) | 80.5 % | 6 |
| Grain | Caraaroma | 0.4 kg (7.4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 10 g | 60 min | 16.5 % |
| Aroma (end of boil) | Enigma (AUS) | 10 g | 15 min | 16.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 13.2 % |
| Aroma (end of boil) | Enigma (AUS) | 10 g | 0 min | 16.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Dry Hop | Enigma (AUS) | 30 g | 7 day(s) | 16.5 % |
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 125 ml | Wyeast Labs |