

# Enigma Hop

- Gravity **16 BLG**
- ABV ---
- IBU **57**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (92.1%)	79 %	6
Grain	wiedeński	0.5 kg (6.6%)	--- %	8
Grain	crystal II	0.1 kg (1.3%)	--- %	210

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	35 g	60 min	16.5 %
Boil	Enigma (AUS)	15 g	15 min	16.5 %
Aroma (end of boil)	Enigma (AUS)	10 g	0 min	16.5 %
Aroma (end of boil)	Enigma (AUS)	30 g	0 min	15 %
Dry Hop	Enigma (AUS)	30 g	6 day(s)	15 %
Dry Hop	Enigma (AUS)	25 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis