

# Enigma Single Hop

- Gravity **15.2 BLG**
- ABV ---
- IBU **81**
- SRM **8.9**
- Style **American IPA**

## 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.7%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	60 min	17.2 %
Boil	Enigma (AUS)	20 g	20 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	20 g	10 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	7 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	60 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	7 day(s)