

Enigma Stout

- Gravity **11.4 BLG**
- ABV ---
- IBU **59**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Karmel 300 | 1 kg (14.3%) | 70 % | 299 |
| Grain | Czekoladowy | 0.5 kg (7.1%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.5 kg (7.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 25 g | 60 min | 17.2 % |
| Boil | Enigma (AUS) | 25 g | 10 min | 17.2 % |
| Dry Hop | Enigma (AUS) | 50 g | 7 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------------|-------|-----------|----------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Flavor | Cukier muscovado | 200 g | Boil | 10 min |
| Spice | Pieprz zielony | 20 g | Secondary | 5 day(s) |