

# BIAB - Enigma SMaSH 2020

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **70**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Malt - Pale Ale   | 3 kg (93.8%)  | 80 %  | 7   |
| Grain | Weyermann - Zakwaszający | 0.2 kg (6.3%) | 80 %  | 5   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|---|--------|----------|------------|
| Boil    | Enigma (2020 - AUS)                             | 10 g   | 60 min   | 18.5 %     |
| Boil    | Enigma (2020 - AUS)                             | 25 g   | 15 min   | 18.5 %     |
| Boil    | Enigma (2020 - AUS) - Hopstand 80-70°C (20 min) | 40 g   | 0 min    | 18.5 %     |
| Dry Hop | Enigma (2020 - AUS)                             | 25 g   | 7 day(s) | 18.5 %     |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 11.5 g | Gozdawa    |

## Extras

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

|        |             |     |      |       |
|--------|-------------|-----|------|-------|
| Fining | Whirlfloc T | 1 g | Boil | 1 min |
|--------|-------------|-----|------|-------|