

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) |