

# 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
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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)