

# SH Enigma IPA

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Karmelowy Czerwony	0.3 kg (5%)	75 %	59
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %
Boil	Enigma (AUS)	30 g	15 min	16.5 %
Boil	Enigma (AUS)	30 g	3 min	16.5 %
Dry Hop	Enigma (AUS)	40 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- zacieranie 60 min - 66 stopni  
*Aug 13, 2017, 9:54 AM*