

# Zagadka Kangura (Enigma Single Hop)

- Gravity **15.6 BLG**
- ABV ---
- IBU **120**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **12 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	enigma	50 g	60 min	16.5 %
Boil	enigma	20 g	45 min	16.5 %
Boil	enigma	20 g	30 min	16.5 %
Boil	enigma	20 g	5 min	16.5 %
Dry Hop	enigma	40 g	7 day(s)	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	12 g	Mangrove Jack's