

## #105 APA SH Enigma

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **32**
- SRM **2.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Malteurop Lager      | 3.5 kg (80.8%) | 82 %  | 3   |
| Grain | Platki owsiane       | 0.5 kg (11.5%) | 85 %  | 3   |
| Grain | Weyermann - Carapils | 0.33 kg (7.6%) | 78 %  | 4   |

### Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Enigma (AUS) | 10 g   | 60 min   | 18.2 %     |
| Boil    | Enigma (AUS) | 20 g   | 10 min   | 18.2 %     |
| Boil    | Enigma (AUS) | 20 g   | 0 min    | 18.2 %     |
| Dry Hop | Enigma (AUS) | 50 g   | 4 day(s) | 18.2 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 200 ml | Danstar    |