

#26 Enigma Pale Ale (na rozruch fiolki)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (80%) | 80 % | 5 |
| Grain | Pszeniczny | 0.4 kg (12.3%) | 85 % | 4 |
| Grain | Pszeniczny ciemny | 0.1 kg (3.1%) | 85 % | 16 |
| Grain | Weyermann - Carapils | 0.15 kg (4.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 15 min | 15.5 % |
| Aroma (end of boil) | Enigma (AUS) | 15 g | 15 min | 16.5 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 3 min | 16.5 % |
| Dry Hop | Enigma (AUS) | 15 g | 5 day(s) | 16.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 50 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | Gips | 3 g | Boil | 20 min |

Notes

- Do 8 litrów dodatek puszek mango, 6 litrów butelkowane normalnie.
5.4% abv 80% odfermentowania
Trochę za dużo na zimno
Dec 2, 2018, 4:41 PM