

# Apa enigma

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.9 kg (30.2%)	80.5 %	2
Grain	Briess - Pale Ale Malt	3.1 kg (49.2%)	80 %	7
Grain	Pszeniczny	1 kg (15.9%)	85 %	4
Grain	Briess - Carapils Malt	0.3 kg (4.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	75 g	30 min	17.2 %
Dry Hop	Enigma (AUS)	105 g	2 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11.5 g	---