

# Enigma

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **79**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt	5 kg (100%)	--- %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	60 min	17 %
Boil	Enigma (AUS)	30 g	15 min	17 %
Aroma (end of boil)	Enigma (AUS)	50 g	5 min	17 %

## Yeasts

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