

# Nyx Enenra

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **36.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC  |
|-------|----------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (36.4%)  | 80 %   | 5    |
| Grain | Briess - Smoked Malt | 3 kg (54.5%)  | 80.5 % | 10   |
| Grain | Viking Barwiący      | 0.5 kg (9.1%) | 65 %   | 1200 |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Mosaic        | 35 g   | 60 min   | 10 %       |
| Boil                | Mosaic        | 30 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Nelson Sauvín | 30 g   | 5 min    | 11 %       |
| Dry Hop             | Nelson Sauvín | 30 g   | 2 day(s) | 11 %       |
| Dry Hop             | Mosaic        | 35 g   | 2 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 200 ml | ---        |