

# Wai-iti & Enigma IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **54**
- SRM **4.8**
- 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	30 g	30 min	4.1 %
Aroma (end of boil)	Wai-iti	30 g	1 min	4.1 %
Boil	Enigma (AUS)	30 g	60 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min