

# Bleh

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **37**
- SRM **4.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (61%)	81 %	4
Grain	Płatki owsiane	1 kg (12.2%)	85 %	3
Grain	Jęczmień niestodowany	1 kg (12.2%)	75 %	2
Grain	Pszeniczny	1 kg (12.2%)	85 %	4
Adjunct	Laktoza	0.2 kg (2.4%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Vic Secret	20 g	5 min	17.5 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	17.2 %
Aroma (end of boil)	Rakau (NZ)	20 g	5 min	9.5 %
Boil	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Vic Secret	10 g	1 min	16.3 %
Aroma (end of boil)	Enigma (AUS)	10 g	1 min	17.2 %

Aroma (end of boil)	Rakau (NZ)	10 g	1 min	9.5 %
Whirlpool	Simcoe	20 g	---	13.2 %
Dry Hop	Rakau (NZ)	50 g	2 day(s)	9.5 %
Dry Hop	Rakau (NZ)	20 g	1 day(s)	9.5 %
Dry Hop	Vic Secret	20 g	2 day(s)	16.3 %
Dry Hop	Enigma (AUS)	50 g	2 day(s)	17.2 %
Dry Hop	Enigma (AUS)	20 g	1 day(s)	17.2 %
Dry Hop	Vic Secret	50 g	1 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 5	Ale	Dry	15.33 g	---