

# #101 Escorté de Luxe Injection

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (100%) | 82 %  | 4   |

## Hops

| Use for             | Name                               | Amount | Time     | Alpha acid |
|---------------------|------------------------------------|--------|----------|------------|
| Boil                | Citra USA 2019 granulat            | 8 g    | 60 min   | 13.1 %     |
| Boil                | Citra USA 2019 granulat            | 8 g    | 30 min   | 13.1 %     |
| Boil                | Mandarina Bavaria DE 2019 granulat | 8 g    | 30 min   | 7.7 %      |
| Aroma (end of boil) | Mandarina Bavaria DE 2019 granulat | 8 g    | 10 min   | 7.7 %      |
| Dry Hop             | Citra USA 2019 granulat            | 34 g   | 2 day(s) | 13.1 %     |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP653 - Brettanomyces Lambicus | Ale  | Liquid | 35 ml  | White Labs |