

Jagodowy Luj

- Gravity **27.7 BLG**
- ABV ---
- IBU **111**
- SRM **21.1**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **67 C**, Time **100 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	6.3 kg (67.7%)	83 %	6
Grain	Weyermann - Carawheat	1 kg (10.8%)	77 %	97
Grain	BESTMALZ - Best Melanoidin	0.4 kg (4.3%)	75 %	71
Grain	Weyermann - Acidulated Malt1	0.6 kg (6.5%)	80 %	6
Grain	Biscuit Malt	0.5 kg (5.4%)	79 %	45
Sugar	Brown Sugar, Light	0.5 kg (5.4%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	80 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	80 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	1000 ml	---
wyeast - roeselare	Ale	Liquid	100 ml	---