

## Potrójny luj drugi raz

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **117**
- SRM **5.1**
- 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 **12 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	7 kg (90.3%)	81 %	4
Grain	Briess - Vienna Malt	0.5 kg (6.5%)	77.5 %	7
Liquid Extract	Honey	0.25 kg (3.2%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sabro	50 g	60 min	15.8 %
Boil	mosaic	25 g	30 min	12.6 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	mosaic	25 g	15 min	12.6 %
Aroma (end of boil)	Amarillo	25 g	1 min	9.5 %
Dry Hop	mosaic	50 g	5 day(s)	12.6 %
Dry Hop	sabro	50 g	5 day(s)	15.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis