

# Potrójny luj

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **104**
- SRM **6.4**
- Style **Imperial 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 **12 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Simpsons - Maris Otter | 8.5 kg (94.4%) | 81 %   | 6   |
| Grain | Briess - Vienna Malt   | 0.5 kg (5.6%)  | 77.5 % | 7   |

## 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                | sabro  | 25 g   | 15 min   | 15.8 %     |
| Boil                | mosaic | 25 g   | 15 min   | 12.6 %     |
| Aroma (end of boil) | sabro  | 25 g   | 1 min    | 15.8 %     |
| 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  | Dry  | 23 g   | Fermentis  |