

# #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