

#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 |