

# Luj

- Gravity **25.7 BLG**
- ABV ---
- IBU **96**
- SRM **20**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	7 kg (76.1%)	83 %	6
Grain	Weyermann - Carawheat	1 kg (10.9%)	77 %	97
Grain	BESTMALZ - Best Melanoidin	0.6 kg (6.5%)	75 %	71
Grain	Weyermann - Acidulated Malt1	0.6 kg (6.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	100 g	15 min	5.5 %
Boil	Magnum	50 g	80 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	80 min	15.5 %
Dry Hop	Hallertau Spalt Select	50 g	7 day(s)	3.4 %
Dry Hop	Saaz (Czech Republic)	50 g	7 day(s)	4.5 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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wyeast dannys special	Ale	Slant	1000 ml	---
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