

# Luzggot

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **3.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **77C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.5 kg (33.3%)	81 %	6
Grain	Oats, Flaked	0.75 kg (16.7%)	80 %	2
Liquid Extract	Honey	2.25 kg (50%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	20 g	60 min	12.9 %
Boil	Crystal	20 g	15 min	4.5 %
Boil	Crystal	10 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---