

# 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