

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 |