

# GIEKON XXV

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **27.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (74.8%)	80 %	7
Grain	Strzegom Karmel 150	0.3 kg (5.6%)	75 %	150
Grain	Jęczmień palony	0.3 kg (5.6%)	55 %	985
Grain	Czekoladowy	0.25 kg (4.7%)	60 %	788
Sugar	laktoza	0.5 kg (9.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Ale	Dry	11 g	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Flavor	cynamon	10 g	Boil	30 min
Flavor	gałka	10 g	Boil	30 min
Flavor	anyż	10 g	Boil	30 min