

# GIEKON II

- Gravity **12.4 BLG**
- ABV ---
- IBU **42**
- SRM **40**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44%)	81 %	4
Grain	Caraaroma	1 kg (22%)	78 %	400
Grain	Strzegom Karmel 150	1.3 kg (28.6%)	75 %	150
Grain	Simpsons - Crystal Rye	0.25 kg (5.5%)	73 %	177

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %
Aroma (end of boil)	Sybilla	20 g	10 min	6.5 %
Whirlpool	Sybilla	10 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	mięta	10 g	Boil	15 min