

GIEKON VII

- Gravity **14.8 BLG**
- ABV ---
- IBU **115**
- SRM **7.5**
- Style **Roggenbier**

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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.5%)	81 %	4
Grain	Żytni	2 kg (38.5%)	85 %	8
Grain	Strzegom Monachijski typ I	1 kg (19.2%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (3.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	50 g	60 min	21.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	17 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min
Spice	wanilia	5 g	Boil	15 min

Other	owoce suszone	100 g	Boil	20 min
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Notes

- świąteczne
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