

# GIEKON XX

- Gravity **18 BLG**
- ABV ---
- IBU **37**
- SRM **7.9**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg (76.2%)	81 %	4
Grain	Pszeniczny	0.7 kg (11.1%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.8%)	75 %	150
Sugar	cukier kandyzowany	0.5 kg (7.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	80 min	10 %
Boil	Lublin (Lubelski)	15 g	80 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Herb	Trawa - żubrowa	2 g	Boil	10 min