

# GIEKON XXX

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **14.5**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 3.1 kg (78.5%)  | 80 %  | 30  |
| Grain | Strzegom Bursztynowy  | 0.45 kg (11.4%) | 70 %  | 49  |
| Grain | Karmelowy Czerwony    | 0.2 kg (5.1%)   | 75 %  | 59  |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5.1%)   | 75 %  | 100 |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Bohemie | 30 g   | 60 min | 9.19 %     |
| Boil      | Bohemie | 15 g   | 15 min | 9.19 %     |
| Whirlpool | Bohemie | 15 g   | 0 min  | 9.19 %     |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale  | Dry  | 11 g   | Mauribrew  |