GIEKON IX

- Gravity **13.5 BLG**
- ABV **---**
- IBU **9**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **72 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **72 min** at **70C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg *(34.1%)*	81 %	4
Grain	Pszeniczny	1.7 kg *(38.6%)*	85 %	4
Grain	zakwaszający	0.8 kg *(18.2%)*	--- %	---
Grain	płatki owsiane	0.4 kg *(9.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	13 g	60 min	3.5 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	700 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	20 g	Boil	10 min
Flavor	sól niejodowana	10 g	Boil	3 min
Fining	mech	8 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.