

## 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 |