GIEKON XIX

- Gravity **13.6 BLG**
- ABV **---**
- IBU **16**
- SRM **30.2**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **60 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg *(28.6%)*	81 %	4
Grain	Monachijski	1.7 kg *(27%)*	80 %	16
Grain	Strzegom Wiedeński	1.7 kg *(27%)*	79 %	10
Grain	Weyermann pszeniczny jasny	0.8 kg *(12.7%)*	80 %	6
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(4.8%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	50 g	60 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Liquid	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	suszone owoce	300 g	Boil	10 min

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

Spice	gałgant	20 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min
Spice	goździki	10 g	Boil	10 min
Spice	anyź	10 g	Boil	5 min