

# GIEKON XXIV

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **41**
- SRM **13.8**

## 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 **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **49.5C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 4.8 kg (53.3%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.6 kg (17.8%) | 79 %  | 16  |
| Grain | Żytni                      | 2.2 kg (24.4%) | 85 %  | 8   |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (4.4%)  | 68 %  | 400 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 15 g   | 60 min | 10 %       |
| Boil                | Amarillo | 50 g   | 30 min | 9.5 %      |
| Aroma (end of boil) | Mosaic   | 30 g   | 5 min  | 10 %       |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| belgian style | Ale  | Dry  | 11 g   | lallemand  |

## Notes

- pierwsze warzenie na nowym kotle :)  
Oct 7, 2017, 3:30 PM

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