

GIEKON XVIII

- Gravity **17.1 BLG**
- ABV ---
- IBU **102**
- SRM **40.6**
- Style **Russian Imperial Stout**

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 **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **10 C**, Time **75 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **75 min** at **10C**
- Keep mash **80 min** at **66C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.8 kg (58.5%)	79 %	6
Grain	Monachijski	0.8 kg (9.8%)	80 %	16
Grain	Strzegom Bursztynowy	0.8 kg (9.8%)	70 %	49
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.4%)	68 %	400
Grain	Briess - Chocolate Malt	0.4 kg (4.9%)	60 %	690
Grain	Strzegom pszenica prażona	0.2 kg (2.4%)	70 %	1000
Grain	Grodziski pszeniczny wędzony dębem	1 kg (12.2%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	50 g	60 min	6 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Epic	50 g	60 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	safale
Safale S-05	Ale	Dry	11 g	safale

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe mocno opiekane	50 g	Secondary	14 day(s)