

# 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 **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.