

GIEKON XXiX

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **42**
- SRM **6.5**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2.2 kg (50%)	85 %	8
Grain	Strzegom Pilzneński	1.2 kg (27.3%)	80 %	4
Grain	Monachijski	0.8 kg (18.2%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis