

GIEKON XXV

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **27.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (74.8%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.6%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.3 kg (5.6%) | 55 % | 985 |
| Grain | Czekoladowy | 0.25 kg (4.7%) | 60 % | 788 |
| Sugar | laktoza | 0.5 kg (9.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Ale | Dry | 11 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|------|------|--------|
| Flavor | cynamon | 10 g | Boil | 30 min |
| Flavor | gałka | 10 g | Boil | 30 min |
| Flavor | anyż | 10 g | Boil | 30 min |