

# GIEKON XXX

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **14.5**

## 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 **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (78.5%)	80 %	30
Grain	Strzegom Bursztynowy	0.45 kg (11.4%)	70 %	49
Grain	Karmelowy Czerwony	0.2 kg (5.1%)	75 %	59
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.1%)	75 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bohemie	30 g	60 min	9.19 %
Boil	Bohemie	15 g	15 min	9.19 %
Whirlpool	Bohemie	15 g	0 min	9.19 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	11 g	Mauribrew