

GIEKON VIII

- Gravity **19.8 BLG**
- ABV ---
- IBU **61**
- SRM **38.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (70.4%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.8%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.8%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.8%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (2.8%) | 55 % | 985 |
| Sugar | cukier kandyzowany ciemny | 0.5 kg (7%) | --- % | --- |
| Sugar | cukier kandyzowany jasny | 0.5 kg (7%) | --- % | --- |
| Liquid Extract | ekstrakt | 0.3 kg (4.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 70 g | 60 min | 10 % |