

GIEKON XII

- Gravity **11.7 BLG**
- ABV ---
- IBU **52**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (71.4%) | 81 % | 4 |
| Grain | karmel pils | 0.5 kg (11.9%) | --- % | --- |
| Grain | manachijski jasny | 0.3 kg (7.1%) | --- % | --- |
| Grain | Pszeniczny | 0.2 kg (4.8%) | 85 % | 4 |
| Grain | Carahell | 0.2 kg (4.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| First Wort | Simcoe | 10 g | 10 min | 13 % |
| Boil | Simcoe | 20 g | 60 min | 13 % |
| Boil | Simcoe | 10 g | 20 min | 13 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|------|------------|--------|---------|--------|
| Herb | kwiaty bzu | 20 g | Boil | 20 min |