

# GIEKON XIII

- Gravity **14.5 BLG**
- ABV ---
- IBU **77**
- SRM **40**

## 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.5 kg (46.3%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (27.8%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.3%)	79 %	10
Grain	Karmelowy żytni Strzegom	0.5 kg (9.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.6%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	60 g	60 min	2.9 %
Boil	Marynka	50 g	40 min	10 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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safale K-97	Wheat	Dry	11.5 g	fermentis
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