

# GIEKON XXXI

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **54**
- SRM **5.4**
- Style **Belgian Specialty Ale**

## 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.95 kg (78%)	81 %	4
Grain	Monachijski	0.65 kg (10.2%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.9%)	75 %	30
Sugar	cukier	0.5 kg (7.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	9.5 %
Aroma (end of boil)	Marynka	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	10 g	Boil	10 min
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