

# GIEKON XXXII

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **26.4**
- Style **American Stout**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (41.7%)	80 %	4
Grain	Wędzony bukiem Viking Malt	2.4 kg (41.7%)	82 %	10
Grain	Monachijski	0.3 kg (5.2%)	80 %	16
Grain	Płatki pszeniczne	0.15 kg (2.6%)	85 %	3
Grain	Czekoladowy	0.3 kg (5.2%)	60 %	788
Grain	Strzegom pszenica prażona	0.2 kg (3.5%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile