

# GIEKON III

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- Gravity **9.8 BLG**
- ABV ---
- IBU **29**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.6%)	81 %	4
Grain	Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Weyermann pszeniczny jasny	0.2 kg (4.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	40 min	4.5 %
Boil	Hallertau Spalt Select	20 g	30 min	3.4 %
Boil	Marynka	20 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile