

# GIEKON VIII

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- Gravity **19.8 BLG**
- ABV ---
- IBU **61**
- SRM **38.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (70.4%)	79 %	6
Grain	Strzegom Karmel 30	0.2 kg (2.8%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (2.8%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.8%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985
Sugar	cukier kandyzowany ciemny	0.5 kg (7%)	--- %	---
Sugar	cukier kandyzowany jasny	0.5 kg (7%)	--- %	---
Liquid Extract	ekstrakt	0.3 kg (4.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %