

# GIEKON XVIII

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- Gravity **17.1 BLG**
- ABV ---
- IBU **102**
- SRM **40.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **10 C**, Time **75 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **75 min** at **10C**
- Keep mash **80 min** at **66C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale                  | 4.8 kg (58.5%) | 79 %  | 6    |
| Grain | Monachijski                        | 0.8 kg (9.8%)  | 80 %  | 16   |
| Grain | Strzegom Bursztynowy               | 0.8 kg (9.8%)  | 70 %  | 49   |
| Grain | Strzegom Czekoladowy jasny         | 0.2 kg (2.4%)  | 68 %  | 400  |
| Grain | Briess - Chocolate Malt            | 0.4 kg (4.9%)  | 60 %  | 690  |
| Grain | Strzegom pszenica prażona          | 0.2 kg (2.4%)  | 70 %  | 1000 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (12.2%)   | 80 %  | 3    |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Bramling               | 50 g   | 60 min | 6 %        |
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min | 15.5 %     |
| Boil    | Epic                   | 50 g   | 60 min | 3.7 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 20 g          | safale            |
| Safale S-05 | Ale         | Dry         | 11 g          | safale            |

### **Extras**

| <b>Type</b> | <b>Name</b>                     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|---------------------------------|---------------|----------------|-------------|
| Other       | płatki dębowe<br>mocno opiekane | 50 g          | Secondary      | 14 day(s)   |