

GIEKON XX

- Gravity **18 BLG**
- ABV ---
- IBU **37**
- SRM **7.9**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- 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 | Pilzneński | 4.8 kg (76.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (11.1%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.8%) | 75 % | 150 |
| Sugar | cukier kandyzowany | 0.5 kg (7.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 80 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 80 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------|------|------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |
| Spice | Curacao | 10 g | Boil | 10 min |
| Herb | Trawa - żubrowa | 2 g | Boil | 10 min |