

# GIEKON XXII

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **5.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.8 kg (87.2%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.3 kg (4.5%)	75 %	20
Grain	Karmelowy Czerwony	0.1 kg (1.5%)	75 %	59
Grain	Karmelowy Jasny 30EBC	0.05 kg (0.8%)	75 %	30
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Centennial	20 g	50 min	10.5 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile