

GIEKON XI

- Gravity **25.4 BLG**
- ABV ---
- IBU **54**
- SRM **9.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 4.1 kg (47.1%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.8 kg (9.2%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (6.9%) | 79 % | 22 |
| Grain | Caramunich Malt | 0.2 kg (2.3%) | 71.7 % | 110 |
| Grain | wędzony | 3 kg (34.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Green Bullet | 25 g | 40 min | 11 % |
| Boil | Green Bullet | 25 g | 10 min | 11 % |
| Boil | Centennial | 30 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |