

GIEKON XIII

- Gravity **14.5 BLG**
- ABV ---
- IBU **77**
- SRM **40**

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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom pszeniczny | 2.5 kg (46.3%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (27.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.3%) | 79 % | 10 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (9.3%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 60 g | 60 min | 2.9 % |
| Boil | Marynka | 50 g | 40 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-------|-----|--------|-----------|
| safale K-97 | Wheat | Dry | 11.5 g | fermentis |
|-------------|-------|-----|--------|-----------|