

GIEKON XIV - Nie ma LIPY

- Gravity **12.9 BLG**
- ABV ---
- IBU **29**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 5 kg (71.4%) | 80 % | 3 |
| Grain | mieszanka porter pszeniczny | 2 kg (28.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Sybilla | 50 g | 40 min | 3.5 % |
| Aroma (end of boil) | Liść Lipy | 40 g | 5 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|--------|--------|------------|
| Saflager W 34/70 | Lager | Liquid | 500 ml | fermentis |