

# 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 |