

# GIEKON XXIII

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **14.1**
- Style **Imperial IPA**

## 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 **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **20 C**, Time **44 min**
- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **44 min** at **20C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	6 kg (78.4%)	80 %	6
Grain	Monachijski Ciemny Steinbach	0.3 kg (3.9%)	100 %	30
Grain	Karmelowy żytni Strzegom	0.2 kg (2.6%)	75 %	150
Grain	Jęczmień palony	0.15 kg (2%)	55 %	985
Grain	Żytni	1 kg (13.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	9.5 %
Boil	Cascade	40 g	30 min	6 %
Whirlpool	Columbus/Tomahawk/Zeus	35 g	15 min	15.5 %
Whirlpool	Centennial	30 g	15 min	10.5 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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