

GIEKON IX

- Gravity **13.5 BLG**
- ABV ---
- IBU **9**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **72 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **72 min** at **70C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (34.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.7 kg (38.6%) | 85 % | 4 |
| Grain | zakwaszający | 0.8 kg (18.2%) | --- % | --- |
| Grain | płatki owsiane | 0.4 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 13 g | 60 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 700 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | kolendra indyjska | 20 g | Boil | 10 min |
| Flavor | sól niejodowana | 10 g | Boil | 3 min |
| Fining | mech | 8 g | Boil | 10 min |