

GIEKON XI

- Gravity **25.4 BLG**
- ABV ---
- IBU **54**
- SRM **9.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (47.1%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (9.2%)	79 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (6.9%)	79 %	22
Grain	Caramunich Malt	0.2 kg (2.3%)	71.7 %	110
Grain	wędzony	3 kg (34.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Green Bullet	25 g	40 min	11 %
Boil	Green Bullet	25 g	10 min	11 %
Boil	Centennial	30 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew