

## GIEKON XII

- Gravity **11.7 BLG**
- ABV ---
- IBU **52**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (71.4%)	81 %	4
Grain	karmel pils	0.5 kg (11.9%)	--- %	---
Grain	manachijski jasny	0.3 kg (7.1%)	--- %	---
Grain	Pszeniczny	0.2 kg (4.8%)	85 %	4
Grain	Carahell	0.2 kg (4.8%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	10 g	10 min	13 %
Boil	Simcoe	20 g	60 min	13 %
Boil	Simcoe	10 g	20 min	13 %
Aroma (end of boil)	Simcoe	10 g	5 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Herb	kwiaty bzu	20 g	Boil	20 min