

# GIEKON XVII

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- Gravity **13.6 BLG**
- ABV ---
- IBU **50**
- SRM **9.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (62.3%)	79 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (4.9%)	79 %	130
Grain	Żytni	2 kg (32.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	50 g	60 min	7 %
Boil	Lublin (Lubelski)	50 g	50 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	---