

Debiut Garnka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **52 C**, Time **60 min**
- Temp **67 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **60 min** at **52C**
- Keep mash **120 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (43.1%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Płatki owsiane	0.3 kg (5.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Herb	kolendra	7 g	Boil	5 min
Flavor	skórka pomarańczy	20 g	Boil	5 min
Fining	whirlfoc T	1 g	Boil	10 min

Notes

- pierwsze 2 przerwy mogły mieć różny przebieg z powodu awarii termometru
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