

Łycha

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU ---
- SRM **4.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-21 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (41.2%)	80 %	5
Grain	Jęczmień niesłodowany	7 kg (41.2%)	75 %	2
Sugar	cukier	3 kg (17.6%)	--- %	---

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile
US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Glukoamylaza	6 g	Boil	120 min

Notes

- Glukoamylaza dodana przy chłodzeniu od 61C temperatura podtrzymywana na 60C przez 2h.
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