

# 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.  
*Apr 6, 2024, 12:56 PM*