

# Lipton Sybilla Imperial India Pale Ale

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **141**
- SRM **8.3**
- Style **Imperial IPA**

## 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (62.5%)	80 %	7
Grain	Weyermann - Carapils	1 kg (12.5%)	78 %	4
Grain	Caramel/Crystal Malt - 10L	1 kg (12.5%)	75 %	20
Grain	Smoked Malt	1 kg (12.5%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Sybilla	200 g	60 min	3.5 %
Boil	Sybilla	100 g	45 min	3.5 %
Boil	Sybilla	50 g	30 min	3.5 %
Boil	Sybilla	50 g	15 min	3.5 %
Aroma (end of boil)	Sybilla	100 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale K-97	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	herbata	50 g	Boil	10 min