

# 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 |