

Pilsner SH Sybilla

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (90.9%) | 81 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.4 kg (7.3%) | 72 % | 4 |
| Grain | Słód zakwaszający | 0.1 kg (1.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Sybilla | 15 g | 90 min | 6.9 % |
| Boil | Sybilla | 50 g | 30 min | 6.9 % |
| Boil | Sybilla | 25 g | 10 min | 6.9 % |
| Aroma (end of boil) | Sybilla | 25 g | 0 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |