

SH Sybilla

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **8**

Batch size

- Expected quantity of finished beer **23.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **3.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Liquid Extract | EKSTRAKT SŁODOWY jasny Bruntal | 3.4 kg (77.3%) | 81 % | 25 |
| Grain | Pale Ale optima | 0.5 kg (11.4%) | 81.6 % | 7 |
| Grain | Karmelowy Jasny 20-30EBC optima | 0.25 kg (5.7%) | 75.9 % | 25 |
| Grain | pszeniczny optima | 0.25 kg (5.7%) | 82.2 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Magnum | 12 g | 60 min | 13.5 % |
| Boil | Sybilla | 35 g | 20 min | 6.5 % |
| Boil | Sybilla | 35 g | 7 min | 6.5 % |
| Dry Hop | Sybilla | 30 g | 4 day(s) | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |