

# Sybilla SH

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **3.7**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking	5 kg (98%)	80 %	5
Grain	Weyermann - Carapils	0.1 kg (2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.5 %
Boil	Sybilla	20 g	15 min	6 %
Boil	Sybilla	20 g	5 min	6 %
Aroma (end of boil)	Sybilla	20 g	1 min	6 %
Dry Hop	Sybilla	40 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczyk wapnia	5 g	Boil	60 min
Water Agent	Chlorek wapnia	2.5 g	Boil	60 min

Fining	Mech irlandzki	6 g	Boil	15 min
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## Notes

- Aby przyspieszyć zacieranie dodano 2ml alfaamylazy.  
Woda "Oaza" z Biedry:  
HCO - 220  
SO - 36  
Cl - 3  
Ca - 41  
Mg - 24  
Na - 9  
K - 2  
*Dec 31, 2018, 1:42 PM*