

## Sybilla - single hope

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **5.1**
- Style **Witbier**

### 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 **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	3.908 kg (58%)	80 %	4
Grain	Słód PSZENICZNY Viking Malt	1.02 kg (15.1%)	82 %	5
Grain	STRZEGOM CAMEL PALE	0.29 kg (4.3%)	77 %	8
Grain	SŁÓD VIKING MONACHIJSKI JASNY I	1.02 kg (15.1%)	78 %	15
Adjunct	Płatki owsiane	0.5 kg (7.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny (szyszki)	21 g	60 min	5 %
Aroma (end of boil)	Sybilla własny (szyszki)	25 g	20 min	5 %
First Wort	Sybilla własny (szyszki)	40 g	60 min	5 %
Aroma (end of boil)	Sybilla własny (szyszki)	40 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
GOZDAWA CLASSIC BELGIAN WITBIER	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	0.5 g	Boil	15 min

## Notes

- Drozdze i chmiel zrobiły swoje, w smaku wyszedł klasyczny witbier  
*Feb 8, 2023, 9:00 PM*