

# Sebulba

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **3.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (59.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (18.5%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 1.2 kg (22.2%) | 75 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Whirlpool | Nelson Sauvín | 40 g   | 20 min | 11 %       |

## Yeasts

| Name                                | Type | Form  | Amount | Laboratory    |
|-------------------------------------|------|-------|--------|---------------|
| Wyeast - Brettanomyces bruxellensis | Ale  | Slant | 50 ml  | Wyeast Labs   |
| WLP645 - Brettanomyces clausenii    | Ale  | Slant | 50 ml  | White Labs    |
| Saison Brett Blend                  | Ale  | Slant | 100 ml | The Yeast Bay |