

# Pale Ale Sybilla

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Grain	Platki owsiane	0.5 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6.2 %
Aroma (end of boil)	Sybilla	70 g	1 min	6.2 %
Dry Hop	Sybilla	50 g	2 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar