Pilzner - Sybilla

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg *(74.5%)*	81 %	4
Grain	Monachijski	1.1 kg *(21.6%)*	80 %	16
Grain	Weyermann - Carapils	0.2 kg *(3.9%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10 %
Boil	Sybilla	50 g	0 min	6 %
Dry Hop	Sybilla	50 g	0 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	200 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.