

# Sybilla Lager

- Gravity **11 BLG**
- ABV ---
- IBU **24**
- SRM **7.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.85 kg (74%) | 80 %  | 4   |
| Grain | Karmelowy Czerwony  | 1 kg (26%)    | 75 %  | 60  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Sybilla | 25 g   | 60 min | 5.5 %      |
| Boil                | Sybilla | 15 g   | 15 min | 5.5 %      |
| Aroma (end of boil) | Sybilla | 10 g   | 5 min  | 5.5 %      |

## Yeasts

| Name          | Type  | Form  | Amount  | Laboratory |
|---------------|-------|-------|---------|------------|
| Saflager S-23 | Lager | Slant | 2000 ml | Grojec     |