

# Brzezińskie - Sybilla - single hope

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4.7**
- Style **Premium American Lager**

## 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 **16.8 liter(s)**
- Total mash volume **22.1 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 **16.8 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 **17.5 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 kg (50.8%)	80 %	4
Grain	Słód PSZENICZNY Viking Malt	1.03 kg (17.5%)	82 %	5
Grain	STRZEGOM CAMEL PALE	0.23 kg (3.9%)	77 %	8
Grain	SŁÓD VIKING MONACHIJSKI JASNY I	1 kg (16.9%)	78 %	15
Adjunct	Płatki owsiane	0.64 kg (10.8%)	60 %	3

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	10 g	---

### Extras

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