

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 |