

# Polski SMASH - Sybilla

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **8.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (100%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	4.6 %
Boil	Sybilla	50 g	20 min	4.6 %
Whirlpool	Sybilla	100 g	15 min	4.6 %
Dry Hop	Sybilla	130 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	H3P04	5 g	Mash	---
Water Agent	NaCl	4 g	Mash	---