

Sybil 2 Czekoladowy

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **9.8**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.75 kg (12.7%)	85 %	4
Grain	Viking Pale Ale malt	5 kg (84.7%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.7%)	68 %	400
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6 %
Boil	Sybilla	30 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	11 g	Mauribrew

Notes

- Ekstrakt początkowy 12 BLG, kolor ciemny brąz, 22 litry w fermentorze, drożdże zadawane w 15', warka 22. Warzone 24.11.2017. Końcowe BLG: 3, butelkowane 09.12. Słodkie, przyjemne.
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