

Sybil (Oktawian v2)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (41.7%)	80 %	5
Grain	Pale Malt (2 Row) US	3 kg (41.7%)	79 %	4
Grain	Caraamber	0.1 kg (1.4%)	75 %	59
Grain	Carared	0.1 kg (1.4%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.5 %
Boil	Sybilla	30 g	10 min	6.5 %
Dry Hop	Sybilla	50 g	3 day(s)	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Warka 29. warzone 23.03. z użyciem słodu Colorade Pale Base malt z Viking. Wyszło ok. 28l - 12,5 BLG. Przelewa e na cichą 10.04, zjedzenie do 1,5 blg
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