

Sybilla Pils

- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 5.25 kg (91.3%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (7%) | 79 % | 16 |
| Grain | Pszeniczny | 0.1 kg (1.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 15 min | 10 % |
| Boil | Sybilla | 20 g | 3 min | 3.5 % |
| Whirlpool | Sybilla | 30 g | 15 min | 3.5 % |
| Dry Hop | Sybilla | 50 g | 3 day(s) | 3.5 % |
| Dry Hop | Marynka | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|-----|---------------------------------------|
| Saflager S-23 | Lager | Dry | 5 g | Fermentis Division of S.I.Lesaffre |
|---------------|-------|-----|-----|---------------------------------------|

Notes

- Fermentacja

12 dni burzliwa, ok. 10°C

22 dni cicha, ok. 10°C

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