

pils sybilla na dropach

- Gravity **15.2 BLG**
- ABV ---
- IBU **59**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 7.5 kg (84.3%) | 80 % | 8 |
| Grain | Barley, Flaked | 0.4 kg (4.5%) | 70 % | 4 |
| Grain | Rye, Flaked | 0.4 kg (4.5%) | 78.3 % | 4 |
| Adjunct | Pszenica niestodowana | 0.6 kg (6.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Magnat | 60 g | 60 min | 11.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 30 min | 4 % |
| Aroma (end of boil) | Sybilla | 25 g | 10 min | 3.5 % |
| Aroma (end of boil) | Lemon drop | 25 g | 0 min | 4.6 % |
| Dry Hop | Lemon drop | 25 g | 7 day(s) | 4.6 % |
| Dry Hop | Sybilla | 25 g | 7 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | 1 |