

# SH Sybilla

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **8**

## Batch size

- Expected quantity of finished beer **23.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield  | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Liquid Extract | EKSTRAKT SŁODOWY jasny Bruntal  | 3.4 kg (77.3%) | 81 %   | 25  |
| Grain          | Pale Ale optima                 | 0.5 kg (11.4%) | 81.6 % | 7   |
| Grain          | Karmelowy Jasny 20-30EBC optima | 0.25 kg (5.7%) | 75.9 % | 25  |
| Grain          | pszeniczny optima               | 0.25 kg (5.7%) | 82.2 % | 4   |

## Hops

| Use for    | Name    | Amount | Time     | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Magnum  | 12 g   | 60 min   | 13.5 %     |
| Boil       | Sybilla | 35 g   | 20 min   | 6.5 %      |
| Boil       | Sybilla | 35 g   | 7 min    | 6.5 %      |
| Dry Hop    | Sybilla | 30 g   | 4 day(s) | 6.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |