

Sybilla IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **6.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	5 kg (83.3%)	80 %	7
Grain	Caramel Sweet Viking	0.5 kg (8.3%)	80 %	65
Sugar	Cukier	0.5 kg (8.3%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12 %
Boil	Sybilla	25 g	5 min	4.3 %
Aroma (end of boil)	Sybilla	25 g	1 min	4.3 %
Dry Hop	Sybilla	50 g	5 day(s)	4.3 %
Dry Hop	Sybilla	50 g	2 day(s)	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapnia	4 g	Boil	60 min
Water Agent	Chlorek wapnia	2 g	Boil	60 min
Water Agent	Cynk + odżywka	1 g	Boil	60 min
Fining	Whirlfloc T	1 g	Boil	15 min

Notes

- Woda z biedry 2
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