

# Sybilla Lager

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **5.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom karmel 30	0.5 kg (7.7%)	78 %	30
Grain	Monachijski	0.5 kg (7.7%)	80 %	16
Grain	Strzegom Pale Ale	5.5 kg (84.6%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	65 g	60 min	6.2 %
Boil	Sybilla	50 g	5 min	6.2 %
Boil	Sybilla	50 g	0 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	200 ml	Fermentum Mobile