

Sybilla P Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (16.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 30 g | 60 min | 6 % |
| Boil | Sybilla | 30 g | 15 min | 6 % |
| Boil | Sybilla | 40 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |