

Sybilla Pale Ale v1.1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76.8 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **76.8C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (25%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (25%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 1 kg (25%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (25%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Sybilla | 15 g | 60 min | 6.5 % |
| Boil | Sybilla | 15 g | 30 min | 6.5 % |
| Aroma (end of boil) | Sybilla | 15 g | 10 min | 6.5 % |
| Aroma (end of boil) | Sybilla | 15 g | 5 min | 6.5 % |
| Aroma (end of boil) | Sybilla | 40 g | 1 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 10 g | Gozdawa |