

# Sybilla Pils

- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **4.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.25 kg (91.3%)	81 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (7%)	79 %	16
Grain	Pszeniczny	0.1 kg (1.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	15 min	10 %
Boil	Sybilla	20 g	3 min	3.5 %
Whirlpool	Sybilla	30 g	15 min	3.5 %
Dry Hop	Sybilla	50 g	3 day(s)	3.5 %
Dry Hop	Marynka	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	5 g	Fermentis Division of S.I.Lesaffre
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## Notes

- Fermentacja

12 dni burzliwa, ok. 10°C

22 dni cicha, ok. 10°C

*Nov 6, 2016, 11:12 PM*