

# PILS SH Sybilla

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **3.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.75 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla PolishHops	21 g	60 min	4.6 %
Aroma (end of boil)	Sybilla PolishHops	20 g	10 min	4.6 %
Aroma (end of boil)	Sybilla PolishHops	20 g	5 min	4.6 %
Aroma (end of boil)	Sybilla PolishHops	20 g	1 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast Staro Prague Lager	Lager	Slant	200 ml	Wyeast