

Pils Sybilla

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **61 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **67C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (85.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (4.3%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 0.4 kg (8.5%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (2.1%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 35 g | 60 min | 6 % |
| Boil | Sybilla | 35 g | 20 min | 6 % |
| Boil | Sybilla | 15 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Saflager 189 | Lager | Dry | 11 g | Saflager |