

# pils sybilla na dropach

- Gravity **15.2 BLG**
- ABV ---
- IBU **59**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (84.3%)	80 %	8
Grain	Barley, Flaked	0.4 kg (4.5%)	70 %	4
Grain	Rye, Flaked	0.4 kg (4.5%)	78.3 %	4
Adjunct	Pszenica niestodowana	0.6 kg (6.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	30 min	4 %
Aroma (end of boil)	Sybilla	25 g	10 min	3.5 %
Aroma (end of boil)	Lemon drop	25 g	0 min	4.6 %
Dry Hop	Lemon drop	25 g	7 day(s)	4.6 %
Dry Hop	Sybilla	25 g	7 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	1