

Polskie Ale Sybilla

- Gravity **11.9 BLG**
- ABV ---
- IBU **19**
- SRM **7.8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **66 C**, Time **25 min**
- Temp **70 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **25 min** at **66C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.1 kg (77.4%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (18.9%) | 79 % | 6 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.8%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 25 g | 60 min | 3.5 % |
| Boil | Sybilla | 25 g | 30 min | 3.5 % |
| Boil | Sybilla | 25 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |