

Sybil (Oktawian v2)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny | 1 kg (13.9%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (41.7%) | 80 % | 5 |
| Grain | Pale Malt (2 Row) US | 3 kg (41.7%) | 79 % | 4 |
| Grain | Caraamber | 0.1 kg (1.4%) | 75 % | 59 |
| Grain | Carared | 0.1 kg (1.4%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Sybilla | 20 g | 60 min | 6.5 % |
| Boil | Sybilla | 30 g | 10 min | 6.5 % |
| Dry Hop | Sybilla | 50 g | 3 day(s) | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Warka 29. warzone 23.03. z użyciem słodu Colorade Pale Base malt z Viking. Wyszło ok. 28l - 12,5 BLG. Przelewa e na cichą 10.04, zjedzenie do 1,5 blg
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