

## Sybil (Oktawian v2)

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4.1**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.7 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6 %
Boil	Sybilla	25 g	10 min	6 %

### Yeasts

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

### Notes

- Warka 12, warzone 6.05.2017. BLG początkowe 13,7, 22 litry. Odfermentował nppzed cichą do 2 Blg. 1,5 Blg przy rozlewie, bardzo fajne piwko  
*May 4, 2017, 7:50 PM*