

# Sybilla Pale Ale v1.1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76.8 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **76.8C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	15 g	60 min	6.5 %
Boil	Sybilla	15 g	30 min	6.5 %
Aroma (end of boil)	Sybilla	15 g	10 min	6.5 %
Aroma (end of boil)	Sybilla	15 g	5 min	6.5 %
Aroma (end of boil)	Sybilla	40 g	1 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa