

# Sybilla SH Test

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (70%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Carahell	0.5 kg (10%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6 %
Aroma (end of boil)	Sybilla	10 g	30 min	6 %
Aroma (end of boil)	Sybilla	15 g	10 min	6 %
Dry Hop	Sybilla	45 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LIBERTY BELL ALE M36 Mangrove Jack's	Ale	Dry	11.5 g	Mangrove Jack's

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Irish Moss	3 g	Boil	10 min

### Notes

- Na razie tylko test  
*Nov 2, 2017, 3:19 PM*