

## #10 Lubella Sicilia (La Bella Sicilia)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (55.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (27.8%)	79 %	10
Grain	Pszeniczny	0.5 kg (13.9%)	85 %	4
Dry Extract	WES ekstrakt słodowy jasny	0.1 kg (2.8%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	11.7 %
Boil	Chinook	10 g	40 min	11.7 %
Boil	Sybilla	18 g	10 min	3.5 %
Zużywanie resztek				
Boil	Citra	10 g	5 min	12.9 %
Boil	Mosaic	10 g	5 min	12.3 %
Boil	Citra	10 g	1 min	12.9 %
Boil	Mosaic	10 g	1 min	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	10 min
Fining	Wirflock	5 g	Boil	10 min

### Notes

- Wysoko nagazować - kontra do słodyczy i kwasu  
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