

# Polskie Ale Sybilla

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- Gravity **11.9 BLG**
- ABV ---
- IBU **19**
- SRM **7.8**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **66 C**, Time **25 min**
- Temp **70 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **25 min** at **66C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.1 kg (77.4%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (18.9%)	79 %	6
Grain	Strzegom Karmel 300	0.2 kg (3.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	3.5 %
Boil	Sybilla	25 g	30 min	3.5 %
Boil	Sybilla	25 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale