

# Sybil 2 Czekoladowy

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **9.8**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pszoniczny                 | 0.75 kg (12.7%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt       | 5 kg (84.7%)    | 80 %  | 5   |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.7%)   | 68 %  | 400 |
| Grain | Jęczmień palony            | 0.05 kg (0.8%)  | 55 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 20 g   | 60 min | 6 %        |
| Boil    | Sybilla | 30 g   | 10 min | 6 %        |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale  | Dry  | 11 g   | Mauribrew  |

## Notes

- Ekstrakt początkowy 12 BLG, kolor ciemny brąz, 22 litry w fermentorze, drożdże zadawane w 15', warka 22. Warzone 24.11.2017. Końcowe BLG: 3, butelkowane 09.12. Słodkie, przyjemne.  
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