

Cofka na sybilli

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **24.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	4 kg (59.3%)	80.5 %	5
Grain	Viking Pale Ale malt	1 kg (14.8%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.7%)	68 %	1200
Grain	Caramunich® typ I	0.25 kg (3.7%)	73 %	80
Grain	Strzegom Pilzneński	0.25 kg (3.7%)	80 %	4
Grain	Briess - Roasted Barley	0.25 kg (3.7%)	55 %	591
Grain	Żytni	0.25 kg (3.7%)	85 %	8
Grain	Pszeniczny	0.25 kg (3.7%)	85 %	4
Grain	Gryczany	0.25 kg (3.7%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum mokra szyszka	300 g	60 min	2 %
Boil	Sybilla mokra szyszka	300 g	10 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis