

# Pils Sybilla

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **67C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (85.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (4.3%)	79 %	22
Grain	Weyermann - Carapils	0.4 kg (8.5%)	78 %	4
Grain	Acid Malt	0.1 kg (2.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	6 %
Boil	Sybilla	35 g	20 min	6 %
Boil	Sybilla	15 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager 189	Lager	Dry	11 g	Saflager