

# Sybilla Pale Ale v1.1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76.8 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **76.8C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński        | 1 kg (25%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (25%) | 79 %  | 16  |
| Grain | Viking Pale Ale malt       | 1 kg (25%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński         | 1 kg (25%) | 79 %  | 10  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort          | Sybilla | 15 g   | 60 min | 6.5 %      |
| Boil                | Sybilla | 15 g   | 30 min | 6.5 %      |
| Aroma (end of boil) | Sybilla | 15 g   | 10 min | 6.5 %      |
| Aroma (end of boil) | Sybilla | 15 g   | 5 min  | 6.5 %      |
| Aroma (end of boil) | Sybilla | 40 g   | 1 min  | 6.5 %      |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale  | Dry  | 10 g   | Gozdawa    |