

# Vermont IPA- Sybilla PL

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (61.2%)	81 %	4
Grain	Pszeniczny	0.66 kg (12.2%)	85 %	4
Grain	Weyermann - Carapils	0.66 kg (12.2%)	78 %	4
Grain	Płatki pszeniczne	0.22 kg (4.1%)	85 %	3
Grain	Płatki owsiane	0.33 kg (6.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.22 kg (4.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Sybilla	30 g	20 min	6 %
Boil	Sybilla	20 g	20 min	6 %
Whirlpool	Sybilla	11 g	0 min	6 %
Dry Hop	Sybilla	150 g	4 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - American Ale II	Ale	Liquid	275 ml	Wyeast Labs