

## Złe polskie ale (lunga, Sybilla)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (83.3%)	80 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (16.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sybilla	30 g	5 min	3.5 %
Boil	lunga	30 g	60 min	11 %
Whirlpool	Sybilla	30 g	10 min	3.5 %
Dry Hop	Sybilla	40 g	4 day(s)	3.5 %

### Yeasts

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