

Jasielski Full - Sybilla z własnego ogrodu

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **7.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (58.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (21.7%)	79 %	22
Grain	Strzegom Pale Ale	0.7 kg (15.2%)	79 %	6
Grain	Strzegom Karmel 150	0.2 kg (4.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	10.8 %
Boil	Sybilla	40 g	20 min	3.5 %
Boil	Sybilla	30 g	15 min	3.5 %
Boil	Sybilla	30 g	0 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lalbrew Diamond Lager	Lager	Dry	22 g	Lallemand
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech rlandzki	5 g	Boil	15 min

Notes

- Dodam własnej szyszki, zaraz po zebraniu zamkniętej szczelnie i zamrożonej 6x waga podana wyżej.
Jan 4, 2025, 6:15 PM