Sybilla - single hope

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **83**
- SRM **4.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Viking Pale Ale malt "0"	4.34 kg *(77.4%)*	79 %	5
Grain	Słód PSZENICZNY Viking Malt	0.507 kg *(9%)*	82 %	5
Grain	STRZEGOM CARAMEL PALE	0.25 kg *(4.5%)*	77 %	8
Grain	SŁÓD VIKING MONACHIJSKI JASNY I	0.511 kg *(9.1%)*	78 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	200 g	60 min	3 %
Aroma (end of boil)	Sybilla	150 g	15 min	3 %
Aroma (end of boil)	Sybilla	50 g	5 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Slant	250 ml	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	0.5 g	Boil	15 min

Notes

- Chmiel świeży użyty w dniu zebrania
  Sep 18, 2022, 1:45 PM

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