

# Jasne Ale Sybiliada

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **5.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (42.6%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (42.6%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (10.6%)	79 %	22
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.3%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	3.5 %
Boil	Sybilla	20 g	10 min	3.5 %
Aroma (end of boil)	Sybilla	30 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis