

# SH Sybilla

---

- Gravity **11.7 BLG**
- ABV ---
- IBU **34**
- SRM **4.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (90%)	81 %	4
Grain	Pszeniczny	0.25 kg (5%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	6 %
Boil	Sybilla	30 g	15 min	6 %
Aroma (end of boil)	Sybilla	30 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

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