

# SYBILLA SH APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 85 %  | 7   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Sybilla | 50 g   | 30 min   | 7.2 %      |
| Boil                | Sybilla | 50 g   | 2 min    | 7.2 %      |
| Aroma (end of boil) | Sybilla | 75 g   | 0 min    | 7.2 %      |
| Dry Hop             | Sybilla | 75 g   | 2 day(s) | 7.2 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Nottingham | Ale  | Slant | 250 ml | Lallemand  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 4 g    | Mash    | 60 min |
| Fining      | Whirlfloc-T     | 1 g    | Boil    | 10 min |