

Sybilla US-05 28.05.2025r

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **6.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Pale Ale	4 kg (84.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (10.5%)	79 %	16
Grain	Strzegom Karmel 150	0.25 kg (5.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	13.9 %
Aroma (end of boil)	Sybilla	30 g	10 min	6.6 %
Aroma (end of boil)	Centennial	30 g	5 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1 g	Boil	5 min
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