

Single Hop Sybilla

- Gravity **18.9 BLG**
- ABV ---
- IBU **48**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.4 kg (73%) | 75 % | 6 |
| Grain | Monachijski | 1 kg (13.5%) | 75 % | 16 |
| Grain | Briess - Carapils Malt | 0.5 kg (6.8%) | 74 % | 9 |
| Grain | Płatki owsiane | 0.5 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Sybilla | 10 g | 10 min | 6 % |
| Boil | Sybilla | 75 g | 60 min | 6 % |
| Boil | Sybilla | 25 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale | Dry | 22 g | fermentis |