

# Sybilla/Citra

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **11.7**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

| Type           | Name                                      | Amount          | Yield | EBC |
|----------------|---|-----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy jasny            | 1.7 kg (88.5%)  | 80 %  | 45  |
| Dry Extract    | Gozdawa ekstrakt słodowy superjasny suchy | 0.22 kg (11.5%) | 99 %  | 9   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Sybilla | 10 g   | 60 min   | 6.9 %      |
| Boil                | Citra   | 10 g   | 30 min   | 12 %       |
| Aroma (end of boil) | Citra   | 10 g   | 10 min   | 13.3 %     |
| Dry Hop             | Citra   | 20 g   | 7 day(s) | 13.3 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |