SybM

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **11.7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg *(66.7%)*	80 %	35
Liquid Extract	Bruntal	1.7 kg *(33.3%)*	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	55 min	3.5 %
Boil	Sybilla	30 g	30 min	3.5 %
Boil	Sybilla	30 g	15 min	3.5 %
Whirlpool	Sybilla	60 g	5 min	3.5 %
Dry Hop	Sybilla	200 g	3 day(s)	3.5 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.