

## W25.10.2017 Magnum Sybilla Citra (+ karmelowy żytni)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (96.2%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.1 kg (3.8%)	75 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum GOR	5 g	60 min	13.5 %
Boil	Sybilla AROMA	10 g	30 min	7.5 %
Boil	Sybilla AROMA	10 g	10 min	7.5 %
Boil	Citra	10 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	---