

# Lubelska Sybilla 2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **31.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy Polisol	4.2 kg (100%)	81 %	188

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	41.9 g	60 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	34.5 g	20 min	3 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	3 %
Dry Hop	Sybilla	50 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---