

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 |