

# Single Hop Sybilla

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- Gravity **18.9 BLG**
- ABV ---
- IBU **48**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.4 kg (73%)	75 %	6
Grain	Monachijski	1 kg (13.5%)	75 %	16
Grain	Briess - Carapils Malt	0.5 kg (6.8%)	74 %	9
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	10 g	10 min	6 %
Boil	Sybilla	75 g	60 min	6 %
Boil	Sybilla	25 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	22 g	fermentis