

# Sybilla/Citra

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **11.7**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (88.5%)	80 %	45
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.22 kg (11.5%)	99 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	6.9 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	13.3 %
Dry Hop	Citra	20 g	7 day(s)	13.3 %

## Yeasts

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