

# SybM

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- 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  |