

# SYBILLA SH APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	30 min	7.2 %
Boil	Sybilla	50 g	2 min	7.2 %
Aroma (end of boil)	Sybilla	75 g	0 min	7.2 %
Dry Hop	Sybilla	75 g	2 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Nottingham	Ale	Slant	250 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Whirlfloc-T	1 g	Boil	10 min