

# Zakamuflowana opcja niemiecka

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **4.9**
- Style **American Pale Ale**

## 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 **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (94.1%)	85 %	7
Grain	Strzegom Karmel 30	0.25 kg (5.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Sybilla	5 g	20 min	3.5 %
Aroma (end of boil)	Sybilla	10 g	5 min	3.5 %
Whirlpool	Sybilla	15 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa