

# Czerwony Felek

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **13.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.7%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (7.9%)	75 %	45
Grain	Abbey Malt Weyermann	0.5 kg (7.9%)	75 %	45
Grain	Jęczmień palony	0.15 kg (2.4%)	55 %	1000
Grain	Weyermann - Acidulated Malt	0.2 kg (3.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	45 min	11 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %