

Egzotyczny Felek

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **54**
- SRM **5.1**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (63.7%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (12.7%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (6.4%) | 85 % | 4 |
| Grain | Caramunich® typ I | 0.2 kg (2.5%) | 73 % | 80 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (1.9%) | 80 % | 6 |
| Sugar | Cukier | 1 kg (12.7%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Iunga | 20 g | 60 min | 11 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Equinox | 15 g | 15 min | 14 % |
| Boil | Cascade | 15 g | 15 min | 5.8 % |
| Boil | Cascade | 15 g | 5 min | 5.8 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Equinox | 15 g | 5 min | 14 % |

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|-----------|---------|------|--------|-------|
| Whirlpool | Citra | 20 g | 30 min | 12 % |
| Whirlpool | Cascade | 20 g | 30 min | 5.8 % |
| Whirlpool | Equinox | 20 g | 30 min | 14 % |