

Felek 3

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **6.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (25%)	79 %	16
Grain	Biscuit Malt	0.3 kg (5%)	79 %	45
Grain	Caramunich® typ I	0.2 kg (3.3%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	45 min	8.8 %
Boil	Lublin (Lubelski)	28 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
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