

# Felek

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **5.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69.6%)	81 %	4
Grain	Strzegom Wiedeński	0.75 kg (13%)	79 %	10
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	30
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Slant	150 ml	Fermentis