

Ciemniejszy Felek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **12.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (73.8%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.2%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (8.2%)	79 %	16
Grain	Biscuit Malt	0.25 kg (4.1%)	79 %	45
Grain	Strzegom Karmel 30	0.25 kg (4.1%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Saaz (Czech Republic)	50 g	3 min	4 %