

# Felek IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **4.2**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (87.1%)	80 %	4
Grain	Pszeniczny	0.785 kg (11.4%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	10 g	15 min	12 %
Boil	Equinox	10 g	15 min	14 %
Boil	Cascade	10 g	15 min	5.8 %
Boil	Citra	20 g	5 min	12 %
Boil	Equinox	20 g	5 min	14 %
Boil	Cascade	20 g	5 min	5.8 %
Whirlpool	Citra	20 g	60 min	12 %
Whirlpool	Equinox	20 g	60 min	14 %
Whirlpool	Cascade	20 g	60 min	5.8 %