

Felek 4

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **8.6**
- 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 **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **83.6 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (46.7%)	79 %	10
Grain	Strzegom Pilzneński	2.5 kg (46.7%)	80 %	4
Grain	Special B Castle	0.2 kg (3.7%)	70 %	350
Grain	Weyermann - Acidulated Malt	0.15 kg (2.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %