

Czerwony Felek 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **10.3**
- 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 **60 min**
- Evaporation rate **25 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (90.9%)	81 %	3.5
Grain	Karmelowy Czerwony	0.25 kg (5.1%)	75 %	70
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Grain	Jęczmień palony	0.1 kg (2%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	10.9 %
Boil	Cascade PL	50 g	10 min	5.2 %