

# Egzotyczny Felek

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **54**
- SRM **5.1**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (63.7%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (12.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.4%)	85 %	4
Grain	Caramunich® typ I	0.2 kg (2.5%)	73 %	80
Grain	Weyermann - Acidulated Malt	0.15 kg (1.9%)	80 %	6
Sugar	Cukier	1 kg (12.7%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Citra	15 g	15 min	12 %
Boil	Equinox	15 g	15 min	14 %
Boil	Cascade	15 g	15 min	5.8 %
Boil	Cascade	15 g	5 min	5.8 %
Boil	Citra	15 g	5 min	12 %
Boil	Equinox	15 g	5 min	14 %

Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Cascade	20 g	30 min	5.8 %
Whirlpool	Equinox	20 g	30 min	14 %