

## felek 6

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.8**
- 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 **20 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount      | Yield | EBC |
|-------|-----------------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (98%)  | 80 %  | 5   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 15 g   | 60 min | 11 %       |
| Boil    | Fuggles | 50 g   | 10 min | 4.5 %      |