

# 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 %      |