

# Belgian Pale Ale by Parokran

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **7.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.5 kg (73.8%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.4%)   | 79 %  | 16  |
| Grain | Abbey Castle               | 0.3 kg (4.9%)  | 80 %  | 45  |
| Grain | Caramunich® typ I          | 0.3 kg (4.9%)  | 73 %  | 80  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 30 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                      | Type | Form   | Amount  | Laboratory       |
|---------------------------|------|--------|---------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |         |     |      |       |
|--------|---------|-----|------|-------|
| Fining | Wirfloc | 1 g | Boil | 5 min |
|--------|---------|-----|------|-------|