

# Belgian Pale Ale by Parokran

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **8.3**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 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 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 **14.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt   | 4 kg (66.7%)  | 82 %  | 4   |
| Grain | Pszeniczny            | 0.5 kg (8.3%) | 85 %  | 4   |
| Grain | Strzegom Wiedeński    | 0.5 kg (8.3%) | 79 %  | 10  |
| Grain | Biscuit Malt          | 0.5 kg (8.3%) | 79 %  | 45  |
| Grain | Weyermann - Carawheat | 0.5 kg (8.3%) | 77 %  | 97  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga              | 20 g   | 60 min | 11 %       |
| Boil    | East Kent Goldings | 30 g   | 5 min  | 5.1 %      |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type   | Name    | Amount | Use for | Time  |
|--------|---------|--------|---------|-------|
| Fining | Wirfloc | 1 g    | Boil    | 5 min |