

Belgian Christmas 20BLG TB

- Gravity **17.7 BLG**
- ABV ---
- IBU **37**
- SRM **26.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (50%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (25%) | 79 % | 25 |
| Grain | Castlemalting crystal | 1 kg (12.5%) | 78 % | 150 |
| Grain | Simpsons - Coffee Malt | 1 kg (12.5%) | 74 % | 296 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Admiral | 15 g | 75 min | 14.3 % |
| Boil | Magnat | 15 g | 70 min | 11.2 % |
| Boil | Brewers Gold | 15 g | 15 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Slant | 500 ml | Mangrove Jack's |