

Belgian Christmas Ale

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **16**
- SRM **19.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 6 kg (67%) | 81 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (11.2%) | 83 % | 5 |
| Grain | Weyermann wiedeński | 0.5 kg (5.6%) | 80 % | 8 |
| Sugar | cukier kandyzowany jasny | 0.5 kg (5.6%) | 100 % | 10 |
| Sugar | cukier kandyzowany ciemny | 0.25 kg (2.8%) | 100 % | 10 |
| Grain | Biscuit Malt | 0.25 kg (2.8%) | 79 % | 45 |
| Grain | Caraaroma weyermann | 0.25 kg (2.8%) | 78 % | 400 |
| Grain | Carafa III | 0.1 kg (1.1%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.1%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 45 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | imbir | 30 g | Boil | 10 min |
| Spice | słodka pomarańcza - skórka | 20 g | Boil | 10 min |
| Spice | kolendra | 10 g | Boil | 10 min |
| Spice | goździki | 3 g | Boil | 10 min |
| Spice | cynamon | 5 g | Boil | 10 min |
| Spice | gałka muszkatołowa | 3 g | Boil | 10 min |
| Spice | kardamon | 3 g | Boil | 10 min |
| Spice | anyż | 3 g | Boil | 10 min |
| Spice | curcao | 10 g | Boil | 10 min |