

Belgian Christmas Beer Zestaw

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **24**
- SRM **27.8**
- Style **Belgian Dark Strong 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **0 min**
- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **0 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (50%)	80 %	4
Grain	Simpsons - Coffee Malt	1 kg (12.5%)	74 %	296
Grain	Strzegom Monachijski typ II	2 kg (25%)	79 %	25
Grain	Strzegom Karmel 150	1 kg (12.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	75 min	14.3 %
Boil	Brewers Gold	15 g	15 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	23 g	Fermentis

Notes

- Wysładzać 8L wody w temp 78°C
Gotować 90 minut
Fermentacja:
Burzliwa - 18-21°C - 10-14 dni
Cicha - 18-21°C - 7 dni
Butelkowanie:
Glukoza - 6g/L
Leżakować minimum 3 m-ce
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