

Belgian Xmas Ale

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **20**
- SRM **31.2**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (53.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.3%) | 79 % | 22 |
| Grain | Special B Castle | 0.25 kg (3.3%) | 70 % | 350 |
| Grain | weyermann - Pszeniczny Czekoladowy | 0.25 kg (3.3%) | 73 % | 1050 |
| Grain | viking - Coffee light Malt | 0.25 kg (3.3%) | 74 % | 250 |
| Sugar | Candi Sugar, Amber | 0.5 kg (6.7%) | 78.3 % | 148 |
| Grain | Płatki owsiane | 1 kg (13.3%) | 85 % | 3 |
| Grain | Weyermann Specjal W | 0.25 kg (3.3%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey | Ale | Liquid | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------|--------|---------|--------|
| Spice | cynamon szt laski | 4 g | Boil | 10 min |
| Spice | gozdziki szt | 25 g | Boil | 10 min |
| Spice | galka muszkatolowa szt | 0.5 g | Boil | 10 min |
| Spice | ziele angielskie szt | 8 g | Boil | 10 min |
| Spice | anysz szt gwiazdki | 2.5 g | Boil | 10 min |
| Spice | kardamon szt ziarenka | 3 g | Boil | 10 min |
| Spice | pieprz czarny szczypta | 1 g | Boil | 10 min |