

# Belgijskie Świąteczne

---

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **22**
- SRM **31.6**
- 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 **5 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

## 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 %	22
Grain	Caramel/Crystal Malt - 120L	1 kg (12.5%)	72 %	236

## 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
t58	Ale	Slant	150 ml	fermentis