

# Christmas Belgian

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **34**
- SRM **29**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (55.6%)  | 80 %   | 5   |
| Grain | Strzegom Monachijski typ II | 2 kg (22.2%)  | 79 %   | 22  |
| Grain | Viking coffee               | 1 kg (11.1%)  | 70 %   | 400 |
| Grain | Karmelowy 50 - Viking Malt  | 0.5 kg (5.6%) | 79 %   | 50  |
| Sugar | Candi Sugar, Amber          | 0.5 kg (5.6%) | 78.3 % | 148 |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Magnum              | 20 g   | 75 min | 13.5 %     |
| Boil    | Hallertau Tradition | 30 g   | 20 min | 5 %        |