Belgian Christmas Beer [Twój Browar]

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **24**
- SRM **34**
- 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 **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

Steps

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

Mash step by step

- Heat up **22 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(50%)*	81 %	4
Grain	Castle Cafe	1 kg *(12.5%)*	75.5 %	480
Grain	Strzegom Monachijski typ II	2 kg *(25%)*	79 %	22
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
safale t-58	Ale	Dry	11.5 g	---