

Belgian Christmas Ale (zestaw)

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **23**
- SRM **25.6**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.52 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50%)	81 %	4
Grain	Monachijski	2 kg (25%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	1 kg (12.5%)	75 %	150
Grain	Simpsons - Coffee Malt	1 kg (12.5%)	74 %	250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	75 min	14.3 %
Boil	Brewers Gold	15 g	10 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11.5 g	fermentis