

# Belgian Christmas Beer

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **24**
- SRM **16.1**
- 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 **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 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	Strzegom Karmel 150	1 kg (12.5%)	75 %	150
Grain	Monachijski Ciemny Steinbach	2 kg (25%)	100 %	30
Grain	coffe 500	1 kg (12.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	90 min	14.3 %
Boil	Brewers Gold	15 g	20 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis