

# Belgijskie Świąteczne v.1

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **24**
- SRM **26.1**
- 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 **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 **65 C**, Time **90 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **5 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	Monachijski	2 kg (25%)	80 %	25
Grain	Castle Crystal	1 kg (12.5%)	78 %	150
Grain	Cafe Light Castle Malting	1 kg (12.5%)	74 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	75 min	13.9 %
Boil	Cascade PL	20 g	20 min	5.3 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kandyzowana skórka pomarańczy	50 g	Boil	10 min
Flavor	Mrożone Wiśnie	1500 g	Secondary	7 day(s)