

# 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 %