

# Sint-Niklaas and Christmas

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **22**
- SRM **26.8**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (25%)	100 %	25
Grain	Briess - Pilsen Malt	4 kg (50%)	80.5 %	2
Grain	Simpsons - Coffee Malt	1 kg (12.5%)	74 %	296
Grain	Crystal	1 kg (12.5%)	75 %	150

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safebrew T 58	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Imbir	20 g	Boil	6 min
Spice	gałka muszkatałowa	5 g	Boil	6 min
Spice	cynamon	20 g	Boil	6 min