

Belgian christmas beer 20 blg

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **30.7**
- 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 **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **25.9 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50%)	81 %	4
Grain	Simpsons - Coffee Malt	1 kg (12.5%)	74 %	296
Grain	Strzegom Monachijski typ II	2 kg (25%)	79 %	22
Grain	Caramel/Crystal Malt - 120L	1 kg (12.5%)	72 %	236

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	15 g	---