

# Belgian Christmas beer 20blg

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **27**
- SRM **29.5**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (50%)	81 %	4
Grain	Simpsons - Coffee Malt	1.25 kg (12.5%)	74 %	296
Grain	Monachijski	2.5 kg (25%)	80 %	25
Grain	Caramel/Crystal Malt - 20L	1.25 kg (12.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	75 min	14.3 %
Boil	Brewers Gold	25 g	15 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's