

Belgijskie Świąteczne

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **22**
- SRM **31.6**
- 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 **5 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- 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 | Strzegom Pilzneński | 4 kg (50%) | 80 % | 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 |
|---------|--------------|--------|--------|------------|
| Boil | Admiral | 15 g | 75 min | 14.3 % |
| Boil | Brewers Gold | 15 g | 15 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| t58 | Ale | Slant | 150 ml | fermentis |