

# Brugge - Christmas Ale

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **18**
- SRM **35.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (47.6%)	85 %	4
Grain	coffee	1 kg (11.9%)	85 %	250
Grain	Monachijski	2 kg (23.8%)	85 %	25
Grain	crystal	1 kg (11.9%)	85 %	150
Grain	Chocolate Malt Thomas Fawcett	0.2 kg (2.4%)	85 %	1100
Grain	Fawcett - Brown	0.2 kg (2.4%)	85 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	55 min	14.3 %
Boil	Brewers Gold	15 g	15 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	50 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	prażone wiórki kokosowe	200 g	Secondary	7 day(s)
Flavor	płatki dębowe pure vanilla macerowane w białym rumie	40 g	Secondary	14 day(s)
Spice	suszone skórki pomarańczy bergamotki	10 g	Secondary	7 day(s)