

# Christmas Belgian Ale

- Gravity **18.7 BLG**
- ABV ---
- IBU **36**
- SRM **21.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (70.4%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.1%)	79 %	16
Grain	Caramel/Crystal Malt - 30L	0.5 kg (7%)	75 %	59
Grain	Cara Blonde - Castle Malting	0.5 kg (7%)	78 %	20
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon 30g	30 g	Boil	10 min
Spice	imbir	30 g	Boil	30 min
Spice	gozdzik	0 g	Boil	10 min
Spice	Galka muszkatolowa	0 g	Boil	10 min
Spice	kardamon	0 g	Boil	10 min
Flavor	Miod gryczany	500 g	Boil	10 min

Flavor	Skorka pomaranczy	20 g	Boil	10 min
Flavor	Skorka cytryny	20 g	Boil	10 min
Flavor	Skorka pomaranczy	20 g	Secondary	5 day(s)
Flavor	Skorka cytryny	20 g	Secondary	5 day(s)
Other	Platki debowe opiekane	25 g	Secondary	5 day(s)