

# Belgian Christmas Ale

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **35**
- SRM **15.9**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150
Grain	Carabelge	0.5 kg (7.1%)	80 %	30
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	16
Sugar	Maple Syrup	0.5 kg (7.1%)	65.2 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Sovereign	20 g	30 min	6.1 %
Boil	Izabella	20 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	3 g	Boil	15 min
Spice	kardamon	3 g	Boil	15 min
Spice	anyż	3 g	Boil	15 min
Spice	gałka muszkatułowa	3 g	Boil	15 min
Spice	kolendra ziarna	3 g	Boil	15 min
Spice	imbir	20 g	Boil	15 min