

# Belgian Christmas beer

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **24**
- SRM **27.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **79 C**, Time **3 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **3 min** at **79C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50%)	81 %	4
Grain	Simpsons - Coffee Malt	1 kg (12.5%)	74 %	296
Grain	Strzegom Monachijski typ II	2 kg (25%)	79 %	25
Grain	Caramel/Crystal Malt - 40L	1 kg (12.5%)	74 %	150

## 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
Safale S-04	Ale	Dry	11.5 g	Safale