

Cliff Bastin

- Gravity **21.3 BLG**
- ABV ---
- IBU **24**
- SRM **27.7**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (50%) | 81 % | 3.5 |
| Grain | Simpsons - Coffee Malt | 1 kg (12.5%) | 77 % | 250 |
| Grain | Munich Malt | 2 kg (25%) | 80 % | 25 |
| Grain | Crystal | 1 kg (12.5%) | 78 % | 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 |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 34.5 g | Fermentis |

Notes

- Twoj Browar - Belgian Christmas Beer 20 BLG
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