

# Belgian Christmas 20BLG TB

- Gravity **17.7 BLG**
- ABV ---
- IBU **37**
- SRM **26.1**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 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 **15.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (50%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (25%)	79 %	25
Grain	Castlemalting crystal	1 kg (12.5%)	78 %	150
Grain	Simpsons - Coffee Malt	1 kg (12.5%)	74 %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	75 min	14.3 %
Boil	Magnat	15 g	70 min	11.2 %
Boil	Brewers Gold	15 g	15 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Slant	500 ml	Mangrove Jack's