

# Belgian Christmas beer 20 BLG

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **27**
- SRM **30.7**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 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 **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (50%)	81 %	4
Grain	Simpsons - Coffee Malt	1.25 kg (12.5%)	74 %	296
Grain	Strzegom Monachijski typ II	2.5 kg (25%)	79 %	22
Grain	Caramel/Crystal Malt - 120L	1.25 kg (12.5%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	75 min	13.5 %
Boil	Hallertau Tradition	25 g	15 min	5 %