

# Belgian Spiced Beer

---

- Gravity **24.9 BLG**
- ABV ---
- IBU **42**
- SRM **22.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.1%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18%)	79 %	10
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299
Grain	Karmelowy Czerwony	0.1 kg (1.8%)	75 %	59
Sugar	Candi Sugar, Amber	0.25 kg (4.5%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	10 min	7 %
Boil	Hallertau Spalt Select	15 g	10 min	3.4 %
Boil	Marynka	25 g	55 min	10 %