

# Belgian Xmas Ale

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **20**
- SRM **31.2**
- Style **Belgian Specialty 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 **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	22
Grain	Special B Castle	0.25 kg (3.3%)	70 %	350
Grain	weyermann - Pszeniczny Czekoladowy	0.25 kg (3.3%)	73 %	1050
Grain	viking - Coffee light Malt	0.25 kg (3.3%)	74 %	250
Sugar	Candi Sugar, Amber	0.5 kg (6.7%)	78.3 %	148
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Weyermann Specjal W	0.25 kg (3.3%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Liquid	200 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	cynamon szt laski	4 g	Boil	10 min
Spice	gozdziki szt	25 g	Boil	10 min
Spice	galka muszkatolowa szt	0.5 g	Boil	10 min
Spice	ziele angielskie szt	8 g	Boil	10 min
Spice	anyz szt gwiazdki	2.5 g	Boil	10 min
Spice	kardamon szt ziarenka	3 g	Boil	10 min
Spice	pieprz czarny szczypta	1 g	Boil	10 min