

# Belgijskie Świąteczne

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **22**
- SRM **31.6**
- 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 **5 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński         | 4 kg (50%)   | 80 %  | 4   |
| Grain | Simpsons - Coffee Malt      | 1 kg (12.5%) | 74 %  | 296 |
| Grain | Strzegom Monachijski typ II | 2 kg (25%)   | 79 %  | 22  |
| Grain | Caramel/Crystal Malt - 120L | 1 kg (12.5%) | 72 %  | 236 |

## 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 |
|------|------|-------|--------|------------|
| t58  | Ale  | Slant | 150 ml | fermentis  |