

# Christmas Belgian

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **27.2**
- 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 **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (23.5%)	79 %	22
Grain	Viking coffee	1 kg (11.8%)	70 %	400
Grain	Karmelowy 50 - Viking Malt	0.5 kg (5.9%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	75 min	13.5 %
Boil	Hallertau Tradition	30 g	30 min	5 %