

# Belgian Christmas Beer 20 BLG

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **25**
- SRM **27.1**
- Style **Belgian Specialty 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 **78 %**
- 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	Monachijski	2.5 kg (25%)	80 %	16
Grain	Strzegom Karmel 150	1.25 kg (12.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	75 min	14.3 %
Boil	Brewers Gold	20 g	15 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	250 ml	Fermentis