

Belgian Christmas beer 20blg

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **27**
- SRM **29.5**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 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 % | 25 |
| Grain | Caramel/Crystal Malt - 20L | 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 | 25 g | 15 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |