

# Cliff Bastin

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- Gravity **21.3 BLG**
- ABV ---
- IBU **24**
- SRM **27.7**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 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 **22 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (50%)	81 %	3.5
Grain	Simpsons - Coffee Malt	1 kg (12.5%)	77 %	250
Grain	Munich Malt	2 kg (25%)	80 %	25
Grain	Crystal	1 kg (12.5%)	78 %	150

## 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
Safbrew T-58	Ale	Dry	34.5 g	Fermentis

## Notes

- Twoj Browar - Belgian Christmas Beer 20 BLG  
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