

# Sint-Niklaas

- Gravity **16.1 BLG**
- ABV ---
- IBU **24**
- SRM **50.9**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (17.5%)	81 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.2%)	75 %	150
Grain	Strzegom Karmel 300	0.1 kg (1.7%)	70 %	299
Grain	Viking Pale Ale malt	1.9 kg (33.2%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (8.7%)	79 %	10
Grain	Monachijski	0.57 kg (9.9%)	80 %	16
Grain	Pszeniczny	0.6 kg (10.5%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.43 kg (7.5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.33 kg (5.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t58	Ale	Dry	11 g	---