

# Belgian Stout

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **33.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount          | Yield  | EBC  |
|-------|---|-----------------|--------|------|
| Grain | Malting company of ireland - Irish Ale Malt | 3.15 kg (77.2%) | 80.5 % | 7    |
| Grain | Weyermann - Pale Wheat Malt                 | 0.18 kg (4.4%)  | 85 %   | 5    |
| Grain | Bestmalz - Cara Aromatic                    | 0.25 kg (6.1%)  | 78 %   | 50   |
| Grain | Black Barley (Roast Barley) crushed         | 0.25 kg (6.1%)  | 1 %    | 1300 |
| Grain | weyermann - chocolate malt                  | 0.25 kg (6.1%)  | 1 %    | 900  |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Magnum      | 22.5 g | 45 min | 11 %       |
| Aroma (end of boil) | Hersbrucker | 5.5 g  | 10 min | 2.3 %      |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale  | Liquid | 500 ml | Fermentum Mobile |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 5 g    | Boil    | 10 min |