belgian stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **33.5**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(45.7%)*	80 %	5
Grain	Bestmalz Red X	1 kg *(15.2%)*	79 %	30
Grain	Pszeniczny	1 kg *(15.2%)*	85 %	4
Grain	Strzegom Karmel 150	0.5 kg *(7.6%)*	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.17 kg *(2.6%)*	68 %	1200
Grain	Carafa II	0.3 kg *(4.6%)*	70 %	812
Grain	Jęczmień palony	0.1 kg *(1.5%)*	55 %	985
Grain	Biscuit Malt	0.3 kg *(4.6%)*	79 %	45
Grain	special w	0.2 kg *(3%)*	75 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	27 g	60 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand abbaye	Ale	Slant	200 ml	lallemand

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	10 g	Secondary	5 day(s)