

Belgian Stout

- 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 |