

Belgian Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **48.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **7.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **7.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|------|
| Grain | Pilzneński | 0.7 kg (30.4%) | 81 % | 4 |
| Grain | Monachijski | 0.7 kg (30.4%) | 80 % | 16 |
| Grain | Płatki jęczmienne | 0.15 kg (6.5%) | 85 % | 3 |
| Grain | Carabelge | 0.2 kg (8.7%) | 80 % | 30 |
| Grain | Special B Malt | 0.2 kg (8.7%) | 65.2 % | 315 |
| Grain | Żytni Barwiący | 0.086 kg (3.7%) | 68 % | 1300 |
| Grain | Carafa II | 0.074 kg (3.2%) | 70 % | 812 |
| Grain | Weyermann - Chocolate Rye | 0.19 kg (8.3%) | 20 % | 493 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 7 g | 60 min | 11.5 % |