

# Belgian Stout

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- 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 %