

## belgian stout

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- 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  |

## Extras

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