

## 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)