

Bel le Sai son Stout - 6.7%

Foreign Extra Stout  
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Type: Partial Mash

IBU : 15 (Tinseth)  
BU/GU : 0.28  
Colour : 66 EBC  
Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.021  
Original Gravity : 1.055  
Final Gravity : 1.004

Fermentables (1.22 kg)  
555 g - Vienna Malt 8 EBC (45.6%)  
^ The Malt Miller (UK) MAL-00-014  
277 g - 10 min - Boil - Spray Dried Malt Extr...  
^ The Malt Miller (UK) EXT-00-006  
138 g - 30 min - Steep - Carafl II 820 EBC (1...  
138 g - 10 min - Boil - Sugar, Table (Sucrose...  
^ Albert Heijn (NL)  
55 g - Acidulated Malt 5 EBC (4.5%)  
^ The Malt Miller (UK) MAL-00-011  
55 g - CaraMunich Type 3 150 EBC (4.5%)  
^ The Malt Miller (UK) MAL-01-011

Hops (5.3 g)  
60 min - 5.3 g - Brewferm Melange - 5% (15 IBU)

Miscellaneous  
Mash - 0.6 g - Baking Soda (NaHCO<sub>3</sub>)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.1 g - Calcium Chloride (CaCl<sub>2</sub>) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.6 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.86 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.87 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004

Yeast  
0.4 pkg - Lallemend (LalBrew) Belle Saison

01 Brouwpunt 5L (60min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 2 L  
Sparge Water : 6.52 L  
Boil Time : 60 min  
Total Water : 8.52 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

Fermentation Profile  
01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile  
02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)...  
Ca 44 Mg 12 Na 50 Cl 75 SO 100 HCO 67

SO/Cl ratio: 1.3  
Mash pH: 4.78  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:



66 EBC

Recipe Notes

Target: ABV = 7 % IBU = 40, OG = 1.055, FG = 1.003.