Brewfather
www.brewfather.app

Belle Saison 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 CO2-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 - Carafa 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 (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.1 g - Calcium Chloride (CaCl2) 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 (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.87 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Lallemand (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%

66 EBC

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...
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:

Recipe Notes

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