

Belle Saison Stout - 7.4%

Export-Style Stout

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Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.25
 Colour : 67 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.024
 Original Gravity : 1.059
 Final Gravity : 1.003

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 - Carafa II 820 EBC (11.3%)
 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 - 0.61 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.12 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.61 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.87 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.88 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 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 : 2.41 L
 Sparge Water : 6.24 L
 Boil Time : 60 min
 Total Water : 8.65 L



67 EBC

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...
 Ca 44 Mg 12 Na 50 Cl 75 SO 100

SO/Cl ratio: 1.3

Mash pH: 4.69

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.