

## Belgian Style

### *Belgian Stout*

#### I. Description of the style

Belgian stout is a unique beer between the Irish – British stout and the German – Austrian dark Beers.

The beer is still very drinkable, not a real full mouthfeel, and not sweet. On the other hand the taste is not harsh or astringent.

Higher in alcohol and medium in bitterness, this beer is even for pale beer drinkers a great favorite.

It's an ideal beer to play with a lot of Dark Dingemans' malts.

#### II. Specifications

OG: 17 – 18 ° Plato

AFG : 3 - 4 ° Plato

EBU : 30 - 35

ABV : 7 – 8 %

Color : 150 EBC

#### III. Ingredients per hl; extract yield: ± 77,5 %

Malt	%	Kg / hl
PILSEN MD	30 %	7.05
ALE MD	30 %	7.05
CARA 50 MD	20 %	4.70
CARA 120 MD	15 %	3.525
MROOST 900 MD	4 %	0.94
MROOST 1400 MD	1 %	0.235
<i>Total:</i>	<i>100 %</i>	<i>23.50 kg</i>

Hop: a mix of mouthfeel and aroma hops	G / hl
Mouthfeel / flavor: Goldings, HBG, Spalter	170 g
Aroma: Goldings, Saaz, Styrian Golding, HM	175 g

**Yeast: Belgian Abbey ale yeast**

## IV. Brewing Process

Programmed infusion process, pH 5.4  
30 Min. at 52.5 °C; 40 min. at 64 °C; 25 min. at 73 °C and 1 min. at 78 °C.  
Filtration at 80 °C, sparging at 80 °C.

Boil for 90 min. First hops: 10 min., second hop: 75 min.

Whirlpool or centrifuge.

Fermentation for 7 days at 20 – 21 °C.

Yeast collection, and secondary fermentation at 12 °C for 2 weeks.

Lagering for another 2 weeks at 0 – 1 °C.

Removal of sediment and bottling.

P.S. A refermentation is a good option with candy sugars or high dextrans sugars.

P.S. A touch of coriander can be added: e.g. 20 g / hl.

- P.S. The amount of sugar is in relation with:
- residual sugar from main fermentation
  - residual CO<sub>2</sub>
  - the desired CO<sub>2</sub> content e.g. 6-7 g / lit. CO<sub>2</sub>

The amount of hop is also related to the isomerisation yield in the brewery

P.S.

- OG: Original gravity in Plato
- AFG: Apparent final gravity in Plato
- EBU: European Bitterness Units
- ABV: Alcohol % by volume
- EBC: Color in Eur. Brew. Conv. – units
- MD: Malts of Dingemans

This recipe is a guideline provided by Dingemans Maltings. Some modifications may be required depending the used ingredients and the technological conditions of the brewery. Dingemans cannot be held responsible for the final beer quality.