

## BIERRECEPT:

# BELGIAN STYLE - BELGIAN STOUT

## Come to the Dark Side - we have roasted malts

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.

### SPECIFICATIONS

SG: **17 - 18°**

FG: **3 - 4°**

EBU: **30 - 35**

ABV: **7 - 8%**

EBC: **150**

## Ingredients

Fijn extract: **± 78%**

### Malt

Malt ingredients for Belgian Style - Belgian Stout

MALT TYPE	%	Kg/hl
PILSEN MD	30	7.5
PALE ALE MD	30	7.5
CARA 50 MD	25	6,25
SPECIAL B MD	10	2.5
MROOST 900 MD	3	0,75
MROOST 1400 MD	2	0.5
<b>TOTAL</b>	<b>100</b>	<b>25 kg</b>

### Extra

White candy sirup: up to 15%  
Crystal sugar: up to 20%

### Hop

Hop ingredients: a mix of bitter and aroma hops (mass depends on the % alpha acids)

HOP	g/hl
<b>Bitter:</b> Magnum, Goldings, Challenger,...	
<b>Flavour:</b> Saaz, Perle, Tettnanger, Spalter,...	
<b>Aroma:</b> Hallertau Mittelfruh (HM), Styrian, Saaz, Goldings,...	

### Yeast

Belgian Abbey Ale yeast, US-05 or T58

## Brewing Process

Programmed infusion process; pH 5.4

1. 60' at 63 °C
2. 30' at 72 °C
3. 1' at 78 °C; sparging at 80 °C

- boiling: 90 min;
- first hop: 10 min;
- second hop: 80 min;

### Rest of process

- Whirlpool or centrifuge
- Fermentation for 7 days at 21 °C
- Yeast collection
- Maturation or secondary fermentation for 1 week at 13 °C – 15 °C
- Conditioning for 1 week at 0 °C - 1 °C
- Remove the sediment.
- Bottling
- Refermentation in the bottle: 10 – 15 days at 21 – 22 °C (warm dark room)
- Refermentation sugar: Candi sugar, Cane sugar, high dextrins sugar

## Opmerkingen:

The amount of sugar is in relation with:

1. residual sugar from main fermentation
2. residual CO<sub>2</sub>
3. 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.

### Disclaimer :

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.