

# Mustard Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **45.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **69 C**, Time **600 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **600 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (33.3%)	81 %	4
Grain	Biscuit Malt	0.45 kg (15%)	79 %	45
Grain	Rye, Flaked	0.4 kg (13.3%)	78.3 %	4
Grain	Fawcett - Pale Chocolate	0.36 kg (12%)	71 %	600
Grain	Słód owsiany Fawcett	0.34 kg (11.3%)	61 %	5
Grain	Weyermann - Pszeniczny Czekoladowy	0.23 kg (7.7%)	73 %	1001
Grain	Castle - Coffee Malt	0.22 kg (7.3%)	74 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Musztarda Dijon	540 g	Mash	60 min