

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 |