

# Mustard Stout

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- 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)**

## 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