

# Mustard Beer

# HOME BREW

## recipe

## INGREDIENTS

### FOR 5 US GALLONS

#### MALT

6 lb. 2° L pale two-row malt  
3.5 lb. 2.4° L white wheat malt

#### HOPS

1oz Nugget, 13% a.a. @ 60min  
.5g Yeast Nutrient @ 5min

#### OTHER INGREDIENTS

.24 Lemon Puree  
.24 Passion Fruit Puree  
.32 Key Lime Puree  
.32 Tangerine Puree  
3oz/gal. French's Mustard

#### WATER

Reverse osmosis with 1g/gal.  
calcium chloride

#### YEAST

White Labs WLP001 California  
ale yeast, 2L starter

## SPECIFICATIONS

Original Gravity: 1.049 (12.3° P)  
Final Gravity: 1.010 (2.5° P)  
ABV: 5.2% by volume  
IBU: 12  
SRM: 2

## DIRECTIONS

Mash grains at 153° F for 60 minutes. Mash out and sparge at 168° F (76° C). Boil 90 minutes, adding bittering hop 60 minutes before flameout. Add Yeast Nutrient 5 minutes before flameout, and whirlpool 5 minutes. Chill wort to 63° F and ferment for 7 days, allowing temperature to free rise to 67° F and ferment to completion. Drop temperature to 55-59° for 2 days. Rack to secondary and add the Puree and French's Yellow Mustard and swirl to mix but be careful not to oxygenate. Prime with 5 oz. (142 g) dextrose per 5 gallons (18.9 L) if bottling, or crash, keg, and force carbonate.

## PARTIAL MASH OPTION

Reduce pale malt to 2.5 lb. Substitute 5 lb. liquid wheat malt extract for remaining pale malt. Mash grain in 155° F (68° C) water with 2.5 lb. pale two-row malt for 45 minutes, drain, rinse grains, and dissolve extract using reverse osmosis or distilled water. Top off to desired boil volume and proceed as above.



*and*

