

# MUSTACHE ENVY BELGIAN STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

You don't have to use your little grey cells to know that this is a stout like no other. Taking equal cues from stouts of turn-of-the-century England and the freewheeling tendencies of Francophone Belgian brewers, the end result is devotional to many influences, but beholden to none in particular. Clue 1: Lagered on French oak just long enough to drop bright. Clue 2: Fat-bottomed malt for days, with booze to match. Clue 3: Dark, earthy, spicy English hops straining to breathe free. Ah, but it is the psychology that triumphs over so many, qu'est-ce que c'est, red fishes. Indulge your inner Belgian detective; delve into the secrets that only true Mustache Envy can bring.

## OG 1.080 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2 weeks secondary; 2 weeks bottle conditioning
- **BOTTLE CONDITIONING & CELLARING:**  
Drinkable when carbonated, will continue to evolve for months

## MASH INGREDIENTS

- 14.5 lbs Franco-Belges Pilsen Malt
- 0.5 lbs. Belgian Aromatic Malt
- 0.5 lbs. English Roasted Barley
- 0.25 lbs. Belgian Biscuit Malt
- 0.25 lbs. Weyermann Carafa III

## BOIL ADDITIONS & TIMES

- 1 oz. Northern Brewer (60 min)
- 0.75 oz. East Kent Goldings (60 min)
- 0.75 oz. East Kent Goldings (30 min)

## FERMENTOR ADDITION

- 2 oz French medium oak cubes - add to secondary fermenter 7-10 days before bottling day

## YEAST

- Dry Yeast (default):  
Fermentis Safbrew BE-256  
Optimum temperature: 59-68°F.
- Liquid Yeast Option:  
Wyeast 1762 Belgian Abbey II.  
Optimum temperature: 65-75° F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 168° F for 5 minutes

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