

MUSTACHE ENVY BELGIAN STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Covered in the fine-laced hairs of a khaki-colored head lies this jet black, terribly handsome stout. A tangle of Belgian yeast dominates the nose, intertwining fruity esters and restrained phenolics. Mere whiskers of hop bitterness balance assertive roasted malt character. Its thick body and wooly mouthfeel warm the cheeks with substantial alcohol. Moderate effervescence combs through an oaky finish for a dense, distinguished, well-groomed pint.

This delicious Belgian stout is making a limited reappearance in support of the global men's health initiative us.Movember.com, which raises funds and awareness to tackle prostate and testicular cancer as well as mental health issues facing men. For every Mustache Envy kit purchased, Northern Brewer will donate \$5 to this worthy cause. Help fight cancer by brewing Envy and growing your 'stache.

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. UK Kent Goldings (60 min)
-0.75 oz. UK Kent Goldings (30 min)

FERMENTOR ADDITION

-3 oz French medium oak cubes - add to secondary
fermenter 7-10 days before bottling day

DRY YEAST

- **SAFBREW ABBAYE**
Optimum temp: 59-68°F

LIQUID YEAST OPTIONS

- **OMEGA YEAST LABS OYL-020 BELGIAN ALE R**
Optimum temp: 65-75°F
- **WYEAST 1762 BELGIAN ABBEY II**
Optimum temp: 65-75°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 168° F for 5 minutes

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

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

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- **SAFBREW ABBAYE**
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