

Wostyntje: > Brouwerij de Regenboog > Brugge, Belgium



Wostyntje has a unique bitterish finish, which stems from the use of "Torhout's" mustard seed.

Malts: 90 % pilsner malt, 10 % munich malt

Hops: Kent Goldings & Challenger

Spices: Dark & light candi sugar, crushed mustard seeds
"Torhout Mustard"

■ Beer Collection

Style: Mustard Ale
Alc./Vol.: 7.0%

Appearance: A hazy deep orange with a short lived head.

Aroma: Spicy nose with notes of fruits such as apples and pears and a slight hint of mustard

Flavors: Sweet fruitiness upfront which is later balanced by the slight bitterness from the mustard seeds.