

Beer Name: 5-Grain Saison Version 1
Release Date: 11/21/2020

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	50.2	Sodium	4
Magnesium	6.5	Bicarbonate	18
Sulfate	63.3	Chloride	33.5

Grain Bill

	<u>lbs</u>	<u>oz</u>
Pale Rice Malt	3	5
Pale Millet Malt	2	8
Light Roast Millet Malt	0	13
Pale Yellow Maize Malt	1	11
Flaked Quinoa	1	11
Pale Buckwheat Malt	1	11

Total Grain Weight 11 11

Enzymes

	<u>mL</u>
Ceremix Flex	8.3
Ondea Pro	16.6
Termamyl	12.4

Mash Step

	Temp (Fahrenheit)	Time Length (Minutes)
1	135	45
2	180	45

Rise from Step 1 to Step 2 should take 45 minutes

Boil Addition

	<u>Quantity</u>	<u>Time Added</u>
Spalt Hops	1.17	90 min
Saaz Hops	1.17	5 min
Yeastex 61 Nutrient	2 grams	10 min
Irish Moss	1/4 tsp	10 min

Fermentation

Yeast: Fermentis W34/70
Temperature: 65 degrees F
Time: 4 weeks

Targets

Mash pH	5
First Runnings Gravity	1.072
Preboil Gravity	1.058
End of Boil Gravity (OG)	1.066
Final Gravity	1.017
ABV	6.5%
IBU	26
Carbonation	2.6 vol CO2

Recipe Notes

Boil length is 90 minutes total

All enzymes added at start of mash

HERMS, RIMS, or BIAB required for rising step mash

All malts should be milled with a mill gap of 0.65 mm

Ingredients available through glutenfreehomebrewing.com

Contact jason@mutantis.beer with questions!