

Beer Name: Cream Ale                      Version 1  
Release Date: 11/21/2020

### Homebrew Recipe for 5 gallon batch

#### Target Water Profile (ppm)

Calcium	45.4	Sodium	5.9
Magnesium	15.4	Bicarbonate	16.5
Sulfate	80.3	Chloride	55.9

#### Grain Bill

	<u>lbs</u>	<u>oz</u>
Pale Rice Malt	3	7
Pale Millet Malt	2	9
Cara Millet Malt	1	12
Pale Yellow Maize Malt	0	14
Flaked Quinoa	0	14

Total Grain Weight                      9                      8

#### Enzymes

	<u>mL</u>
Ceremix Flex	9.5
Ondea Pro	9.5
Termamyl	9.5

#### Mash Step

	Temp (Fahrenheit)	Time Length (Minutes)
1	125	15
2	145	45
3	175	30

#### Boil Addition

	<u>Quantity</u>	<u>Time Added</u>
Saaz Hops	1.26 oz	15 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	1.058
Preboil Gravity	1.043
End of Boil Gravity (OG)	1.052
Final Gravity	1.01
ABV	5.5%
IBU	11
Carbonation	2.5 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](http://glutenfreehomebrewing.com)  
Contact [jason@mutantis.beer](mailto:jason@mutantis.beer) with questions!