

Beer Name: Dessert Amber Version 1
Release Date: 11/21/2020

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	66	Sodium	22.4
Magnesium	19.4	Bicarbonate	47
Sulfate	100.9	Chloride	83.1

Grain Bill

	<u>lbs</u>	<u>oz</u>
Redwing Millet Malt	1	10
Caramel Millet Malt	1	10
Pale Millet Malt	1	10
Crystal Rice Malt	1	10
Biscuit Rice Malt	3	6

Total Grain Weight 9 14

Enzymes

	<u>mL</u>
Ceremix Flex	9.8
Ondea Pro	9.8
Termamyl	9.8

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>
Palisade Hops	0.96 oz	45 min
Yeastex 61 Nutrient	2 grams	10 min
Irish Moss	1/4 tsp	10 min

Fermentation

Yeast: Fermentis S-04
Temperature: 68 degrees F
Time: 2 weeks

Targets

Mash pH	5.17
First Runnings Gravity	1.082
Preboil Gravity	1.05
End of Boil Gravity (OG)	1.059
Final Gravity	1.014
ABV	6.0%
IBU	25
Carbonation	2.3 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!