

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

### Homebrew Recipe for 5 gallon batch

#### Target Water Profile (ppm)

|           |       |             |      |
|-----------|-------|-------------|------|
| Calcium   | 58.7  | Sodium      | 4    |
| Magnesium | 14.3  | Bicarbonate | 18   |
| Sulfate   | 120.9 | Chloride    | 28.8 |

#### Grain Bill

|                       | <u>lbs</u> | <u>oz</u> |
|-----------------------|------------|-----------|
| Goldfinch Millet Malt | 12         | 1         |

Total Grain Weight      12      1

#### Enzymes

|              | <u>mL</u> |
|--------------|-----------|
| Ceremix Flex | 12        |
| Onda Pro     | 12        |

#### Mash Step

|   | Temp (Fahrenheit) | Time Length (Minutes) |
|---|-------------------|-----------------------|
| 1 | 135               | 30                    |
| 2 | 175               | 45                    |

Rise time between steps should be 40 minutes

#### Boil Addition

|                     | <u>Quantity</u> | <u>Time Added</u>       |
|---------------------|-----------------|-------------------------|
| Enigma Hops         | 0.32 oz         | 90 min                  |
| Enigma Hops         | 0.32 oz         | 30 min                  |
| Enigma Hops         | 0.63 oz         | 10 min                  |
| Yeastex 61 Nutrient | 1.4 grams       | 10 min                  |
| Irish Moss          | 1/4 tsp         | 10 min                  |
| Enigma Hops         | 0.63 oz         | Whirlpool (10 min long) |

#### Fermentation

Yeast: Fermentis S-04  
Temperature: 65 degrees F  
Time: 3 weeks

#### Targets

|                          |             |
|--------------------------|-------------|
| Mash pH                  | 5.3         |
| First Runnings Gravity   | 1.085       |
| Preboil Gravity          | 1.056       |
| End of Boil Gravity (OG) | 1.064       |
| Final Gravity            | 1.013       |
| ABV                      | 6.9%        |
| IBU                      | 54          |
| Carbonation              | 2.1 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!