

Beer Name: SMaSH Pale Version 1
Release Date: 11/21/2020

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

| | | | |
|-----------|-------|-------------|------|
| Calcium | 71.4 | Sodium | 4 |
| Magnesium | 27.3 | Bicarbonate | 43.6 |
| Sulfate | 120.7 | Chloride | 59 |

Grain Bill

| | <u>lbs</u> | <u>oz</u> |
|-----------------|------------|-----------|
| Amber Rice Malt | 12 | 1 |

| | | |
|--------------------|----|---|
| Total Grain Weight | 12 | 1 |
|--------------------|----|---|

Enzymes

| | <u>mL</u> |
|--------------|-----------|
| Ceremix Flex | 12 |
| Ondea Pro | 12 |
| Termamyl | 12 |

Mash Step

| | Temp (Fahrenheit) | Time Length (Minutes) |
|---|-------------------|-----------------------|
| 1 | 135 | 30 |
| 2 | 160 | 30 |
| 3 | 175 | 30 |

Boil Addition

| | <u>Quantity</u> | <u>Time Added</u> |
|---------------------|-----------------|-------------------------|
| Bravo Hops | 0.3 oz | 90 min |
| Bravo Hops | 0.3 oz | 30 min |
| Bravo Hops | 0.6 oz | 10 min |
| Yeastex 61 Nutrient | 1.4 grams | 10 min |
| Irish Moss | 1/4 tsp | 10 min |
| Bravo Hops | 0.6 oz | Whirlpool (10 min long) |

Fermentation

| | |
|--------------|----------------|
| Yeast: | Fermentis S-04 |
| Temperature: | 65 degrees F |
| Time: | 2 weeks |

Targets

| | |
|--------------------------|-------------|
| Mash pH | 5.2 |
| First Runnings Gravity | 1.085 |
| Preboil Gravity | 1.057 |
| End of Boil Gravity (OG) | 1.067 |
| Final Gravity | 1.024 |
| ABV | 5.7% |
| IBU | 62 |
| Carbonation | 2.1 vol CO2 |

Recipe Notes

Boil length is 90 minutes total
All enzymes added at start of mash except Termamyl
Add Termamyl at Mash Step 2
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!