

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: Mangrove Jack French Saison  
Temperature: 68 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](http://glutenfreehomebrewing.com)

Contact [jason@mutantis.beer](mailto:jason@mutantis.beer) with questions!