

Beer Name: Black Lime Saison Version 1  
Release Date: 1/1/2021

### Homebrew Recipe for 5 gallon batch

#### Target Water Profile (ppm)

Calcium	116.1	Sodium	48.7
Magnesium	14.3	Bicarbonate	97
Sulfate	121.7	Chloride	107.4

#### Grain Bill

	<u>lbs</u>	<u>oz</u>
Pale Millet Malt	6	7
Biscuit 4L Rice Malt	2	4
Flaked Quinoa		13
Pale Buckwheat Malt		13
Total Grain Weight	10	5

#### Enzymes

	<u>mL</u>
Ceremix Flex	10.3
Ondea Pro	10.3
Termamyl	10.3

#### Mash Step

	Temp (Fahrenheit)	Time Length (Minutes)
1	125	20
2	148	45
3	175	20

#### Fermentation

Yeast: Fermentis BE134  
Temperature: 75 degrees F  
Time: 2 weeks

#### Boil Addition

	<u>Quantity</u>	<u>Time Added</u>
Mt. Hood Hops	0.66 oz	60
Mt. Hood Hops	0.33 oz	30
Irish Moss	1/4 tsp	10
Yeastex 61	1.5 g	10
Black Lime (Crushed)	0.52 oz	5
Peppercorns	0.32 oz	5
Cardamom	0.19 oz	5
Pomelo Fruit	2 oz	5

#### Targets

Mash pH	5.2
Preboil Gravity	1.042
End of Boil Gravity (OG)	1.061
Final Gravity	1.011
ABV	6.6%
IBU	20
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!