

Beer Name: British Porter Version 1
Release Date: 1/1/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	74	Sodium	53
Magnesium	27	Bicarbonate	200
Sulfate	116	Chloride	52

Grain Bill

	<u>lbs</u>	<u>oz</u>
Pale Millet Malt	4	10
Pale Rice Malt	2	5
Biscuit 15L Rice Malt	1	2
Biscuit 18L Rice Malt	1	2
Caramel 240L Millet Malt		11

Total Grain Weight 9 14

Enzymes

	<u>mL</u>
Ceremix Flex	10.1
Ondea Pro	10.1
Termamyl	10.1

Mash Step

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

Boil Addition

	<u>Quantity</u>	<u>Time Added</u>
Mt Hood Hops	1.67 oz	90 min
Molasses	5.2 oz	90 min
Yeastex 61 Nutrient	2 grams	10 min
Irish Moss	1/4 tsp	10 min

Fermentation

Yeast: Fermentis S-04
Temperature: 65 degrees F
Time: 6 weeks
Age on Black Swan White Ash Honeycomb Barrel Alternative in

Targets

Mash pH	5.2
Preboil Gravity	1.04
End of Boil Gravity (OG)	1.05
Final Gravity	1.015
ABV	4.6%
IBU	38
Carbonation	2.4 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!