

Beer Name: Deep Blonde Version 1
 Release Date: 1/15/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	82	Sodium	19.5
Magnesium	20	Bicarbonate	18
Sulfate	133	Chloride	103

Grain Bill

	<u>lbs</u>	<u>oz</u>
Goldfinch Millet Malt	2	6
Pale Millet Malt	2	0
Biscuit Rice Malt	2	0
Pale Rice Malt	2	0
Amber Rice Malt		12
Caramel Millet Malt		8

Total Grain Weight 9 10

Enzymes

	<u>mL</u>
Ceremix Flex	8
Ondea Pro	12
Termamyl	12

Mash Step

	Temp (Fahrenheit)	Time Length (Minutes)
1	125	20
2	175	60

Rise from Step 1 to Step 2 should take 45 minutes

Boil Addition

	<u>Quantity</u>	<u>Time Added</u>
Sorachi Ace Hops	0.28 oz	90 min
Lemondrop Hops	0.56 oz	10 min
Yeastex 61 Nutrient	2 grams	10 min
Irish Moss	1/4 tsp	10 min
Lemon Peel	0.32 oz	5 min

Fermentation

Yeast: Fermentis US-05
 Temperature: 65 degrees F
 Time: 2 weeks

Targets

Mash pH	5.2
Preboil Gravity	1.042
End of Boil Gravity (OG)	1.051
Final Gravity	1.012
ABV	5.1%
IBU	21
Carbonation	2.5 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!