

Beer Name: Extra Dry IPA Version 1
Release Date: 1/1/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	186.5	Sodium	40
Magnesium	31	Bicarbonate	138
Sulfate	400	Chloride	70

Grain Bill

	<u>lbs</u>	<u>oz</u>
Biscuit 4L Rice Malt	4	13
Pale Millet Malt	3	7
Pale Rice Malt	1	3
Caramel Millet Malt		15
Crystal Rice Malt		6
Caramel 90L Millet Malt		4
Total Grain Weight	11	0

Enzymes

	<u>mL</u>
Ceremix Flex	11.3
Onda Pro	11.3
Termamyl	11.3

Mash Step

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

Fermentation

Yeast: Fermentis US-05
Temperature: 65 degrees F
Time: 4 weeks

Boil Addition

	<u>Quantity</u>	<u>Time Added</u>
Columbus Hops	0.27 oz	90
Columbus Hops	0.27 oz	30
Simcoe Hops	1.06 oz	10
Yeastex 61	1.5 g	10
Irish Moss	1/4 tsp	10
Centennial Hops	1.06 oz	WP-30 min
Simcoe Hops	0.53 oz	WP-30 min
Columbus Hops	2.12 oz	Dry Hop - 5 days
Centennial Hops	1.06 oz	Dry Hop - 5 days

Targets

Mash pH	5.2
Preboil Gravity	1.045
End of Boil Gravity (OG)	1.057
Final Gravity	1.009
ABV	6.4%
IBU	73
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!