

Beer Name: Hazy Guava IPA Version 1
Release Date: 1/15/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	142	Sodium	6
Magnesium	17	Bicarbonate	18
Sulfate	101	Chloride	202

Grain Bill

	<u>lbs</u>	<u>oz</u>
Pale Rice Malt	6	3
Pale Millet Malt	1	12
Pale Buckwheat Malt	1	12
Flaked Quinoa		14
Goldfinch Millet Malt		11
Total Grain Weight	11	4

Enzymes

	<u>mL</u>
Ceremix Flex	8
Ondea Pro	11.3
Termamyl	11.3

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>
Zappa Hops	1.08 oz	10 min
Yeastex 61 Nutrient	2 grams	10 min
Irish Moss	1/4 tsp	10 min
Azacca Hops	1.08 oz	WP - 30 min

Dry Hops

	<u>Quantity</u>	<u>Time Added</u>
Azacca Hops	1.55 oz	2 days into fermenta
Zappa Hops	1.55 oz	2 days into fermenta
Azacca Hops	2.06 oz	At crash for 5 days
Zappa Hops	2.06 oz	At crash for 5 days

Fermentation

Yeast: S-33
Temperature: 65 degrees F
Time: 2 weeks

Targets

Mash pH	5.2
Preboil Gravity	1.04
End of Boil Gravity (OG)	1.054
Final Gravity	1.019
ABV	4.6%
IBU	33
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
Contact jason@mutantis.beer with questions!