

Beer Name: Passionfruit Sour Version 1
Release Date: 2/1/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	57	Sodium	9
Magnesium	14	Bicarbonate	18
Sulfate	80	Chloride	63

Grain Bill

	<u>lbs</u>	<u>oz</u>
Biscuit 4L Rice Malt	3	4
Vienna Millet Malt	3	4
Total Grain Weight	6	8

Enzymes

	<u>mL</u>
Ceremix Flex	4.8
Ondea Pro	8.6
Termamyl	8.6

Mash Step

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

Rise from Step 1 to Step 2 should take 45 minutes

Souring

Boil wort for 5 minutes, then add lactic acid to drop pH to 4.3
Cool wort to 105 degrees F and pitch Lallemand WildBrew Sour Pitch
Maintain temp in 95-105 degree range for 2-3 days, until pH reaches 3.2 at most. Then proceed to boil.

Boil Addition

<u>Boil Addition</u>	<u>Quantity</u>	<u>Time Added</u>
Mt. Hood Hops	0.13 oz	30 min
Unmalted Millet	1 oz	From 30 to 15 min, tl
Yeastex 61 Nutrient	2 grams	10 min
Irish Moss	1/4 tsp	10 min

Fermentation

Yeast: Fermentis BE134
Temperature: 65 degrees F
Time: 3 weeks
Add 22 oz of aseptic passionfruit puree after 1 week of ferment

Targets

Mash pH	5.2
Preboil Gravity	1.035
End of Boil Gravity (OG)	1.04
Final Gravity	1.01
ABV	3.9%
IBU	8
Carbonation	2.6 vol CO2

Recipe Notes

Boil length is 30 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!