

Beer Name: Vanilla Stout Version 1
 Release Date: 2/1/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	94	Sodium	93
Magnesium	30	Bicarbonate	223
Sulfate	116	Chloride	160

Grain Bill

	<u>lbs</u>	<u>oz</u>
Biscuit Rice Malt	4	13
Cara Millet Malt	1	11
James' Brown Rice Malt		15
Roasted Buckwheat Seed		14
Caramel Millet Malt		14
Caramel 240L Millet Malt		11
Caramel 90L Millet Malt		11
Chocolate Roast Millet Malt		5
Total Grain Weight	11	14

Enzymes

	<u>mL</u>
Ceremix Flex	9.6
Ondea Pro	13
Termamyl	13

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>
Columbus Hops 0.4 oz	90 min
Yeastex 61 Nutrient 1.5 grams	10 min
Irish Moss 1/4 tsp	10 min

Fermentation

Yeast: Fermentis S-33
 Temperature: 65 degrees F
 Time: 4 weeks
 Age on 1 vanilla bean (split and chopped) for 2 weeks

Targets

Mash pH	5
Preboil Gravity	1.04
End of Boil Gravity (OG)	1.061
Final Gravity	1.018
ABV	5.7%
IBU	20
Carbonation	2.3 vol CO2

Recipe Notes

Boil length is 120 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!