

Beer Name: Blueberry Wit Version 1
Release Date: 4/1/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	50	Sodium	4
Magnesium	13	Bicarbonate	9
Sulfate	69	Chloride	80

Grain Bill

	<u>lbs</u>	<u>oz</u>
Pale Rice Malt	2	9
Flaked Quinoa	1	11
Vienna Millet Malt	1	6
Pale Buckwheat Malt	1	6
Pale Blue Corn Malt	1	4

Total Grain Weight 8 4

Enzymes

	<u>mL</u>
Ceremix Flex	8.1
Ondea Pro	10.5
Termamyl	8.1

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>
Palisade Hops	0.3 oz	90 min
Lemondrop Hops	0.3 oz	90 min
Yeastex 61 Nutrient	1.5 grams	10 min
Chamomile	0.4 oz	10 min
Orange	1/4 of 1 whole fruit	10 min

Fermentation

Yeast: Fermentis WB-06
Temperature: 74 deg F ramping down to 64 deg F over 2 weeks
Total Time: 3 weeks
Add 1.4 lbs aseptic blueberry puree after 1 week

Targets

Mash pH	5.2
Preboil Gravity	1.044
End of Boil Gravity (OG)	1.05
Final Gravity	1.012
ABV	5.0%
IBU	18
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!