

Beer Name: Hop Trifecta Hazy IPA Version 1
Release Date: 5/1/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	100	Sodium	4
Magnesium	17	Bicarbonate	9
Sulfate	135	Chloride	133

Grain Bill

	<u>lbs</u>	<u>oz</u>
Light Biscuit Rice Malt	4	7
Pale Millet Malt	4	2
Munich Millet Malt		13
Flaked Quinoa		13
Goldfinch Millet Malt		11
Crystal Rice Malt		4
Total Grain Weight	11	2

Enzymes

	<u>mL</u>
Ceremix Flex	8
Ondea Pro	13
Termamyl	8

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>
Yeastex 61 Nutrient	2 grams	10 min
Irish Moss	1/4 tsp	10 min
El Dorado Hops	1.1 oz	WP - 30 min
Amarillo Hops	0.8 oz	WP - 30 min
Huell Melon Hops	0.8 oz	WP - 30 min

Dry Hops

	<u>Quantity</u>	<u>Time Added</u>
El Dorado Hops	2.1 oz	36 hours into fermentation
Amarillo Hops	0.8 oz	36 hours into fermentation
Huell Melon Hops	0.8 oz	36 hours into fermentation
El Dorado Hops	2.6 oz	72 hours into fermentation
Amarillo Hops	1 oz	72 hours into fermentation
Huell Melon Hops	1 oz	72 hours into fermentation

Fermentation

Yeast: Fermentis K-97
Temperature: 67 degrees F
Time: 2 weeks

Targets

Mash pH	5.4
Preboil Gravity	1.05
End of Boil Gravity (OG)	1.057
Final Gravity	1.013
ABV	5.8%
IBU	38
Carbonation	2.3 vol CO2

Recipe Notes

Boil length is 60 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!

