

Beer Name: Mutator Doppelbock Version 1
Release Date: 5/1/2021

Homebrew Recipe for 5 gallon batch

Target Water Profile (ppm)

Calcium	65	Sodium	46
Magnesium	24	Bicarbonate	177
Sulfate	104	Chloride	45

Grain Bill

	<u>lbs</u>	<u>oz</u>
Pale Rice Malt	3	5
Munich Millet Malt	3	2
Pale Millet Malt	3	2
Goldfinch Millet Malt	1	9
Caramel 90L Millet Malt	1	3
Amber Rice Malt	1	2
James Brown Rice Malt		8
Light Roast Millet Malt		3
Total Grain Weight	14	2

Enzymes

	<u>mL</u>
Ceremix Flex	9.7
Ondea Pro	16.3
Termamyl	9.7

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>
Mt Hood Hops	0.9 oz	90 min
Czech Saaz Hops	1.1 oz	20 min
Yeastex 61 Nutrient	1.5 grams	10 min
Irish Moss	1/4 tsp	10 min

Fermentation

Yeast: Fermentis W-34/70
Temperature: 60 degrees for 5 days, 68 degrees for 5 days
45 degrees for 11 days, 40 degrees for 21 days
Total Time: 8 weeks

Targets

Mash pH	5.4
Preboil Gravity	1.077
End of Boil Gravity (OG)	1.084
Final Gravity	1.026
ABV	7.8%
IBU	19
Carbonation	2.2 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!