



Gluten Free Oz Pale Ale

Batch size- 22 Lt

Total Bitterness - 18 IBU'S

Ingredients:

- 2.8 kg Brewers Choice Liquid Sorghum Syrup
- 15g Cluster Hop Pellets - For Bittering (60 min boil)
(6.6%AA - 13.5 IBU)
- 10g Cluster Hop Pellets - For Flavour (15 min boil)
(6.6 % AA - 4.5IBU)
- 10g Cluster Hop Pellets - For Aroma (0 min boil)
(6.6 % AA - 0 IBU)
- 1x Whirlfloc tablet
- 1x Safale US05 Dried Ale Yeast
- 1 x Yeast Nutrient
- 10lt Fridge cold water
- 1 x Finings packet

Equipment:

- Standard Beer Brewing Kit
- 12lt (min) pot for boiling

How to:

In a large pot, add approx 1kg Sorghum Syrup and 8 litres of hot water. Mix well until the extract is totally dissolved. Bring this liquid to the boil.

If you are using a lid on the pot, use caution when the liquid starts to boil as it will foam up. If the lid is on it may overflow. Once boiling, remove the lid, give the liquid a stir and lower the heat if necessary. Allow the liquid to gently boil for a couple of minutes to settle any foaming before adding hops.

After the liquid has been boiling for a few minutes, slowly add the **15g Cluster Hop Pellets** to the pot and boil for a further 60 minutes. Adding the hops to the boil may cause some foaming. Stir the pot if required.

Record the time you added the bittering hops in the brackets below, so you can also calculate when you need to finish the boil (60 minutes from this point will be the boil finish time.). Bittering Hops added ()

At 15 minutes from the end of boil, add **10g Cluster Hop Pellets** (to add flavour) and 1 Whirlfloc tablet to pot. Flavour Hops and Whirlfloc tablet added ()

After 60 minutes boiling, turn off heat and add the **10g Cluster Hop Pellets** (to add aroma). Boil finished and Aroma Hops added ()

Add the remaining **Sorghum Extract** to the pot and stir well until all dissolved.

Cool the hot liquid by placing the pot with lid on in a sink of cold water for about 30 minutes. Change the water in the sink or add some ice to the water to help speed up the cooling process.

Add the cooled wort and fridge-cold water to fermenter. Top up to 22lt with more cold water and stir vigorously.

Sprinkle the **Yeast** and **Yeast Nutrient** on the surface of the liquid, stir gently and seal fermenter. Ferment at 16-20°C for best results*.

When the bubbles in the airlock slow down to less than one per minute, or you believe the fermentation has finished, take a hydrometer reading from the fermenter. Wait 24-48 hours and take another reading. If both readings are the same, your beer has completed fermentation. (Approx. Finishing Gravity is 1018)

In a sterilised mug/jug, pour in 250ml hot water, add the sachet of finings and stir well until dissolved. Pour this mixture into your fermenter giving a very gentle stir. The finings will help settle the yeast and improve the clarity of the beer**

To bottle, sterilise bottles, caps, bottling tube and tap. Attach bottling tube to tap, fill bottles, add sugar (2 teaspoons per 750ml, 1 teaspoon per 375ml bottle) and cap. Place in a cool, dark place and leave for 3-4 weeks***. Open and enjoy!

* To keep fermenter cool, place fermenter in a container of water with a wet towel wrapped around it. Add frozen bottles of ice if necessary. For optimum results, use a **Brewers Choice Brewing Thermostat** and old fridge to brew at constant temperature.

**Sorghum Extract produces considerable sediment. To reduce sediment, the beer can also be racked into another container and left for a week before bottling. Use a piece of hose run from the fermenter tap to the bottom of the second container - do not pour the beer in from the top as your beer will oxidise and its flavour will be affected. Seal the container and refrigerate if possible. After one week (or longer), attach bottling tube to container tap and fill bottles as above.

***Sorghum may take longer to mature and carbonate than regular home brews. Allow up to one month for better beer.

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