



'Gutsy' Gluten Free Pale Ale Recipe Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19811

This recipe kit is the one for those wanting a full flavoured yet gluten free American style Pale Ale. The 'Gutsy' Gluten Free Pale Ale is the beer that is 'good for your guts' if you have an aversion to gluten. This Pale Ale is predominantly white grain sorghum based with a Galaxy Hop bittering addition and late dry hopped with Amarillo and Mosaic for that big fruity finish. This extract recipe kit is the next level for the beginner or intermediate brewer who wants to take their tin kit brewing to the next level.

Ingredients:



Dextrose
Brewing Sugar
200g



LalBrew BRY-97
American West Coast
Ale Yeast



Amarillo
Pelleted Hops



Mosaic
Pelleted Hops



Galaxy
Pelleted Hops



Briess CBW
Pilsen Light
LME

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation (not supplied)

Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Sit the two 1.5kg Malt Extract Tins in hot water for 15 minutes
-  Rehydrate the 10g LalBrew BRY-97 American West Coast Ale Yeast by placing it in a container / glass with 100ml of circa. 30 degree water. Do not use distilled water or RO water. Do not stir. Leave yeast for 15 minutes and then stir and leave to sit for a further 5 minutes. Yeast is then ready to pitch at step 13. Note: yeast can sit longer than the total 20 minute rehydration time but not less.
-  Boil 0.5L of water in a saucepan on the stove. Once boiled turn heat off
-  Steep 50g loose Galaxy Pelleted Hops in the saucepan for 20 minutes
-  Boil 2.0L of water in kettle
-  Add 1.5L of boiled water to fermenter
-  Add the contents of the two 1.5kg Malt Extract Tins and the 200g Dextrose to fermenter and stir to thoroughly dissolve
-  Pour 250ml of boiled water into each of the Malt Extract Tins and stir to dissolve remaining contents, then add to fermenter
-  Strain the steeped 50g Galaxy Hops liquid into fermenter (do not add the hops to fermenter) and rinse with 250mls cold water
-  Add cold water to fermenter to 22.5 litres and test temperature – make sure it is between 18-22 degrees before pitching yeast
-  Take initial hydrometer reading
-  Add steeped 12g Cascade and 12g Motueka Finishing Hops bags and steeped water to fermenter
-  After primary fermentation activity has ceased (check with hydrometer) add both the 15g Amarillo Hop Teabag and the 12g Mosaic Hop teabag to the fermenter and gently stir in with sterilized paddle (dry hop). Leave these hops in the fermenter for 3 Days
-  After 3 days bottle as per normal. If you can not bottle after 3 days, remove the 2 Hop Teabags and bottle within 7 days. Bottle conditioning of 4 weeks is recommended for full flavor to develop