

Gluten Free Cascade Honey Ale

- Batch Size - 22litre
- Total Bitterness - 22 IBU's

Ingredients:

- 3.0 kg Brewers Choice Liquid Sorghum Extract
- 0.5Kg Honey
- Bittering Hops 16g Cascade Hop Pellets (6.7%AA) (60 min boil 15 IBU)
- Flavour Hops 15g Cascade Hop Pellets (6.7%AA) (15 min boil 7IBU)
- Aroma Hops 15g Cascade Hop Pellets (6.7%AA) (0 min boil 0 IBU)
- 1x Whirlfloc tablet
- 1x Safale US05 Dried Ale Yeast
- 10lt Fridge cold water



How to do it:

You will need standard brewing equipment and a large boiling pot which holds at least 12 litres.

In a large pot add approx 1kg Sorghum Liquid Extract 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 it will come up to the boil faster. Just be wary of when the liquid starts to boil as it will foam up. If the lid is on, it can overflow and make a big sticky mess. Remove the lid and give the liquid a stir and lower the heat if needed. Allow the liquid to boil for a few minutes to settle any foaming before adding any hops.

After the liquid has been boiling for a few minutes, add the 16g Cascade Hop Pellets (bittering hops) to the pot and boil for a further 60 minutes.

Adding the hops to the boil will cause some foaming. Stir the pot if required. Write the time down when you added the hops.

At 15 minutes from the end of boil, add 15g Cascade Hop Pellets (Flavour hops) and 1 whirlfloc tablet to the pot for the final 15 minutes of boiling.

After 60 minutes boiling, stop the boil and add the 15g Cascade Hop Pellets (Aroma Hops) to the pot. Also add the remaining extract to the pot and stir well until totally dissolved.

Cool the hot liquid by placing the pot with the lid on in a sink of cold water for about 30 minutes. A natural heat exchange will occur and the liquid in the pot will cool. Changing the water in the sink a couple of times or adding some ice to the water in the sink will help speed up the process.

Add the cooled wort and fridge cold water to fermenter. Top up to 22lt with more water and stir vigorously. Sprinkle the yeast on the surface of the liquid and 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.

Sorghum extract produces considerable sediment. It is recommended that the beer be racked into another sterilized container and left for at least a week before bottling. To rack the beer, use a piece of hose run from the tap of the primary fermenter to the bottom of the second container. Make sure it fills the second container from the bottom - 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.

To bottle, sterilize bottles, caps and bottling tube. Attach bottling tube to tap, fill bottles, add carbonation drops (2 per 750ml, 1 per 375ml bottle) and cap. Place in a cool dark place and leave for two weeks. 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 fridge and a Brewers Choice Fridge thermostat to maintain temperature at 18 degrees celcius.

Reference:

http://gfhomebrewing.com.au/index.php?option=com_content&task=view&id=14&Itemid=27