

Gluten Free Oz Sorghum Pale Ale

- Batch Size - 22litre
- Total Bitterness - 18 IBU's

Ingredients:

- 2.8 kg Brewers Choice Liquid Sorghum Extract
- Bittering Hops 10g Pride of Ringwood Hop Pellets (10.0% AA) (60 min boil 13.5 IBU)
- Flavour Hops 10g Cluster Hop Pellets (6.6 % AA) (15 min boil 4.5IBU)
- Aroma Hops 10g Cluster Hop Pellets (6.6 % AA) (0 min boil 0 IBU)
- 1x Whirlfloc tablet
- 1x American Ale (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 10g Pride of Ringwood 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 10g Cluster 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 10g Cluster 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.

Reference:

http://gfhomebrewing.com.au/index.php?page=shop.product_details&flypage=shop.flypage&product_id=1&category_id=1&manufacturer_id=0&option=com_virtuemart&Itemid=33