

CRISP LOW GLUTEN PALE ALE

Delicate and light with tropical fruit | ABV 3.8% | IBU 22 | OG 1037 SG

By utilising flaked cereals that don't contain gluten it is possible to drastically reduce the gluten content in beer. In this recipe we use our flaked rice and maize which have been pre-cooked in our torrifying process. The result is a very light beer in colour and body with a delicate hop bitterness from some new UK varieties. A summer thirst quencher.

BASICS


BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1037 SG
FINAL GRAVITY:	1008 SG
IBUs:	22
COLOUR (EBC/SRM):	6.4 / 3.2
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
CLEAR CHOICE® EXTRA PALE	183	75
FLAKED T MAIZE	33	15
FLAKED T RICE	23	10
TOTAL	239	

YEAST

SAFALE US-05

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
PILOT	633	30	8.5	Start of boil
JESTER	672	30	8	Middle
OLICANA	897	40	8	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	65°C / 149°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	21°C / 70°F

 **MASH LIQUOR VOL (LITRES):** 645

 **LIQUOR / MASH RATIO:** 2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins



Carl's Top Tip

"Mash this brew for 90 minutes and send the finished beer away to Murphy & Son, Brewlab or SureBrew for a gluten test, it must be below 20ppm to be safe to drink for Coeliacs."