

HOMEBREW - CRISP LOW GLUTEN PALE




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 FERMENTER:	25 l
BATCH SIZE BOIL:	27.75 l
ORIGINAL GRAVITY:	1037 SG
FINAL GRAVITY:	1008 SG
IBUs:	22
COLOUR (EBC/SRM):	6.4 / 3.2
BREWHOUSE EFFICIENCY:	80%


METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	65°C / 149°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	81%
 MASH LIQUOR VOL (LITRES):	10.5
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 90 mins **BOIL:** 60 mins **STAND:** 30 mins

INGREDIENTS

 MALTS	(kg)	%
EXTRA PALE	2.976	75
FLAKED TORREFIED MAIZE	0.544	15
FLAKED TORREFIED RICE	0.375	10
TOTAL	3.895	




Mike'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."



YEAST

SAFALE US-04

 HOPS	(g)	Alpha Acid %	Contribution	Add
PILOT	9.7	8.5	30	Start of Boil
JESTER	10.3	8	30	Middle
OLICANA	13.8	8	40	Flame Out