

**BRIESS**<sup>®</sup>

MALT &amp; INGREDIENTS Co.

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## Hoppy to be Gluten-Free Pale Ale

Recipe for 5 US gallons (19L)

**Description:** The higher BU's and aroma hops blend well with the sorghum flavor to make a beer reminiscent of Pale Ales brewed in Northern California.

Quantity	Ingredients	Comments
7.5 lbs	BriesSweet™ White Sorghum Syrup 45DE High Maltose	
1 oz	Cascade Hops (6.5% AA) (Beginning of boil)	
0.5 oz	Cascade Hops	5 minutes before end of boil
1 oz	Cascade Hops	End of Boil
1 oz	Cascade Hops	Dry hop
2 pkgs	Nottingham dry ale yeast or Wyeast 1272GF gluten free yeast	
1 cup	Honey	Bottling

### Brewing Procedures:

Mix syrup and water and bring to boil. Add bittering hops. Boil 40 minutes. Add second hops. Add remaining hops according to schedule. Quickly chill wort. Ferment for 1.5 weeks at 65-70° F. Add dry hops after primary fermentation or after transfer to secondary. Force carbonate or bottle condition with honey (recommended).

OG	1.056
FG	1.016
ABV	5.2%
IBUs	37