



# **GLUTEN FREEDOM**

Style: Gluten Free Ale

Batch Size: 5 Gal  
OG: 1.056  
FG: 1.015  
IBU: 41  
SRM: 3  
ABV: 5.4%

Recipe CK00067

## **GRAINS**

## **EXTRACTS/ADJUNCTS**

## **HOPS/SPICES**

6.6lb. White Sorghum Syrup  
1lb. Candi Syrup, Golden  
8oz. Maltodextrin  
  
1 Whirlfloc Tablet (15 min.)

.25 oz. Columbus (60 min.)  
  
.5 oz. Cascade (30min.)  
.5 oz. Zythos (30min.)  
  
.5 oz. Cascade (5min.)  
.5 oz. Zythos (5min.)

**YEAST: 1<sup>st</sup> choice** – WLP001 California Ale Yeast

**2<sup>nd</sup> choice** – Safale US-05

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.