



**GLUTEN FREE**

**RECIPE KIT**

CUT THIS OUT FOR  
YOUR TAP HANDLE

# LIGHT ALE

Gluten Free Recipe Kit

## LME KIT

- 6 lbs Sorghum Extract

## HOPS

- 1 oz Saaz – Boil 60 min
- 0.5 oz Saaz – Boil Last 30 min

## OTHER ADDITIONS

- Clarifier – Boil last 5 min
- Dry Yeast Packet – Rehydrate & pitch into fermentation vessel

XKIT900



FITS OUR TAP HANDLE D1282 PERFECTLY



# LIGHT ALE

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## RECIPE TIPS

To rehydrate dry yeast, sprinkle yeast in 4 oz of distilled water or wort at 77-84°F. Do not stir. Let rest for 15 to 30 minutes. Begin stirring occasionally for an additional 30 minutes. Pitch the resultant cream into your fermentation vessel.

We recommend a fermentation temperature in the 66-68°F range.

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](http://morebeer.com)

## NEED HELP?

### SEARCH

**LIGHT ALE**  
**GLUTEN FREE KIT**  
on [MoreBeer.com](http://MoreBeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

**GIVE US A CALL**  
800-600-0033  
**OR EMAIL US 24/7**  
[info@morebeer.com](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.045-50

ACTUAL O.G.

SRM: 4-5

IBU'S: 16

EST. ABV %: 5.1

ACTUAL ABV %:

DATE BREWED:

NOTES:

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

### FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BREWING CALCULATORS

[morebeer.com/calc](http://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!