





GLUTEN FREE RECIPE KIT

CUT THIS OUT FOR YOUR TAP HANDLE

AMBER ALE

Gluten Free Recipe Kit



EXTRACT (KIT910)

6 lbs Sorghum Extract 1 lb Candi Syrup D180



1 oz Kent Goldings – Boil 60 min 0.5 oz Northern Brewer – Boil Last 30 min



OTHER ADDITIONS

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





FITS OUR TAP HANDLE DI282 PERFECTLY

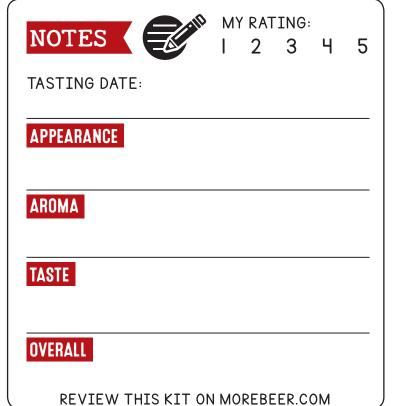
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RECIPE TIPS

To hydrate 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 yessel.

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



NEED HELP?

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AMBER ALE
GLUTEN FREE KIT
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to see detailed brewing instructions & descriptions

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M	No.		U	茅屋			SALES OF	Section	8	. (9	U

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

D BEER STATS

EST. ORIGINAL GRAVITY 1.045-51

ACTUAL O.G.

SRM: 16.7

IBU'S: 23.7

EST. ABV %: 5.3

ACTUAL ABV %:

DATE BREWED:

NOTES:

BREWING CALCULATORS morebeer.com/ca

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