

HONEY ALE

Gluten Free Recipe Kit



6 lbs Sorghum Extract 1 lb Dried Rice Extract



1 oz Saaz – Boil last 30 min 0.5 oz Saaz - Boil Last 15 min

OTHER ADDITIONS

1.5 lbs Honey - Boil last 5 min 4 oz Maltodextrin – Boil last 5 min Clarifier - Boil last 5 min

Dry Yeast Packet – Rehydrate & pitch into fermentation vessel



FITS OUR TAP HANDLE DI282 PERFECTLY

HONEY ALE

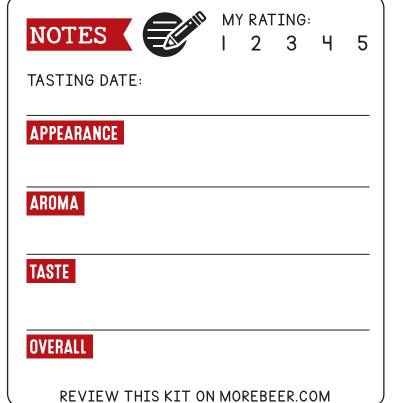
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RECIPE TIPS

Add Maltodextrin during the last 5 minutes of the boil.

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 yessel.

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



NEED HELP?

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RECORD	KE	EP	man and the second	G	
DATE BREWED					

DATE DREWED
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

D BEER STATS

EST. ORIGINAL GRAVITY 1.055-60

ACTUAL O.G.

SRM: 4-6

IBU'S: 15-18

EST. ABV %: 5.5-6

ACTUAL ABV %:

DATE BREWED:

NOTES:

BREWING CALCULATORS morebeer.com/ca

MASH TEMP

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