



Honey

ALE

GLUTEN FREE
RECIPE KIT

CUT THIS OUT FOR
YOUR TAP HANDLE

HONEY ALE

Gluten Free Recipe Kit



EXTRACT (KIT915)

6 lbs Sorghum Extract

1 lb Dried Rice Extract



HOPS

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 D1282 PERFECTLY



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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 vessel.

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

NEED HELP?

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**HONEY ALE
GLUTEN FREE KIT**
on MoreBeer.com
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instructions & descriptions

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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:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

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

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