

MARYLAND HOMEBREW

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Hoppy to be Gluten-Free Pale Ale

OG:1.056 FG: 1.016 5.2%ABV 37IBU

Ingredients:

- 2 (3.3lb) cans Briess Sorghum Syrup
- 1 lb. Rice Syrup solids
- 3.5 oz. Cascade Hops, leaf or pellets
- Nottingham dry ale yeast
- 1 cup Honey

Directions:

1. Bring 4 gallons of water to a boil.
2. Remove from heat and add sorghum and rice syrup solids, stirring until completely dissolved.
3. Return to a boil and add 1 oz. Cascade hops and boil 30 minutes.
4. Add .5 oz. Cascade hops and boil for 30 minutes more.
5. Turn off heat and add 1 oz. Cascade hops for 2 minutes.
6. Chill wort then add enough to make 5 gallons. Make sure the wort is 80F or below and pitch yeast.
7. If using one-step fermentation, allow it to sit in the fermenter at 65-70F for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter after 5-7 days. This is where you will want to add your dry hops. Allow to sit for another week.
8. Prime and bottle. When priming, dissolve honey in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
9. For proper carbonation, store your beer at 75°F for at least the first week after bottling. This will allow the yeast to feed on the honey and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks.

Courtesy of Briess with some added MDHB love