

Gluten-Free Beer

ingredients

Muscovado sugar 500g
Raw cane sugar 450g
Black strap molasses 450g
(or honey or treacle or a mixture to suit taste)
Bittering hops Golden Cluster pellets 40g
Finishing hops Cascade pellets 10g
Yeast nutrient 1t
Safale yeast

notes

Use the brewing method at the beginning of this section
Boil bittering hops for 40 min
Final volume 22L
OG 1025, FG 1000, Alc 3.9%

Brewing method

This is a generalised brewing method that you can use for most of our beer recipes. You can ignore parts of the instructions that do not apply to your recipe. For instance, if your recipe includes aroma hops but no bittering hops or grain, you follow the directions for soluble ingredients and aroma hops but you skip over the directions for bittering hops and grain.

Soluble ingredients...

- Mix the ingredients from the can together with any additional soluble ingredients (liquid or dry malt extract, dextros/glucose, corn syrup/malto-dextrin) with 2 litres of hot water in a sterilized bucket or pot.
- Stir till they are completely dissolved.
- Optional extra step: You can improve the quality of your beer if you gently boil this mixture for 15 min.

If your recipe contains grain...

Note: All grains need to be crushed before use so if you have whole grain, crush it so that each grain is broken open. You do not need to turn it into powder. An easy way to do this is to put the grain into a strong plastic bag and use a rolling pin or bottle to crush the grains.

- Mix the crushed grain with enough water in a saucepan to allow it to slop around freely. Half a litre to 1 litre is usually enough.
- Heat the mixture to boiling point then leave it on a rolling boil for 20 minutes. Rolling boil means the mixture is moving around as it boils.
- Pour this mixture through a fine strainer into the other hot ingredients. Panty-hose or a very fine wire mesh strainer will do this job.

If your recipe contains bittering hops...

- Mix the hops with enough water in a saucepan to allow it to slop around freely. Half a litre is usually enough.

- Heat the mixture to boiling point then leave it on a rolling boil for 20 minutes. Rolling boil means the mixture is moving around as it boils.
- Pour this mixture through a fine strainer into the other hot ingredients. Panty-hose or a very fine wire mesh strainer will do this job.

Note: If you are also cooking grains (see below) you can add the bittering hops to the grain mixture and cook them together.

If your recipe contains finishing hops...

- Mix the hops with enough water in a saucepan to allow it to slop around freely. Half a litre is usually enough.
- Heat the mixture to boiling point then leave it to simmer gently for 2 minutes (or longer if indicated in recipe notes).
- Turn the heat off and allow the mixture to stand for 10 minutes
- Pour this mixture through a fine strainer into the other hot ingredients. Panty-hose or a very fine wire mesh strainer will do this job.

Note: If you are also cooking grains (see below) you can add the aroma hops to the grain mixture at the end of the grain's 20 minute boil. Adjust the temperature to let the combined mixture simmer for 2 min then turn the heat off and allow it to stand for 10 min before adding it to the rest of your brew.

Making the final mixture...

- Add about 10 litres of cold water to your fermenter
- Add all the hot ingredients to the fermenter
- Add cold water to make your brew up to the specified final volume. This will usually be 23 litres but in some recipes, a lesser volume may be specified. Check your recipe to see what volume you should be making this time.

Note: The temperature after you have done this should be about 25° to 30°C (no more).

- Check the temperature to make sure it is no hotter than 30.

Note that if you are making your beer in a very warm climate, you need to take a slightly different approach . . . see below.

Fermentation

- Pour the yeast onto the brew and stir just enough to make it all sink below the surface.
- Put the lid on, fit the airlock in the lid and half fill it with water.
- Leave the fermenter in a warm place until the fermentation stops (the airlock stops bubbling).
- Use your hydrometer to check the specific gravity and confirm that your beer is ready to bottle. This is easy - your brewing book tells you how to do it.

Finishing

- Sterilize about 30 bottles (640 - 800ml) and put 1 large measure of sugar in each one. If you are using small bottles, you will need about 60 with 1 small measure of sugar in each. You will need a plastic priming scoop which has small and large measures specifically for this job.

- Fill each bottle with beer leaving a 50mm (5cm) space at the top and seal it with a crown seal.
- Put the bottles in a warm place for about a week then store them out of the way. You can start tasting your beer after 2 - 3 weeks.

A Special note if you are brewing in hot weather

Yeast can be harmed or killed if you put it into a brew that is too hot. Although it can stand temperatures between 30 and 40, we recommend you make sure the temperature of your brew is no higher than 30 when you add your yeast. If you are brewing in hot weather, you may find that the method above does result in your brew being too hot. Of course you can wait for it to cool but this is not recommended because it gives contaminating bugs time to invade your brew and ruin it. It is important to avoid delays at this stage so you need to modify your approach.

One way to do this is use less hot water at the mixing stage. If you are starting with 3 - 4 litres of hot water to prepare your ingredients, reduce this to 2 - 3 litres and add more cold water. If this is not enough to do the job, try this:

Fill some plastic containers with water and freeze them (make sure they are not completely full or they might burst in the freezer). When you have made your brew up in the fermenter, take a frozen bottle, rinse the outside with sterilizer (and rinse the sterilizer off) then put this in the warm brew to cool it down quickly. You can use more than one if necessary.