

THE GLUTEN FREE BREWER'S RECIPE COLLECTION

BLOOD ORANGE IPA – Partial Mash

Batch size – 20 litre Start of boil volume – 28 litres approx*

Original Gravity	Final Gravity	Alcohol content	Bitterness	Colour
1.064	1.015*	6.5%*	63*	7 SRM

INGREDIENTS:

1.5 kg of Vienna Millet Malt
2.5kg of Briess' Sorghum Syrup
500g of Rice Malt Syrup
400g of Honey
1kg of Blood oranges (Juice and zest only)
20g of Centennial hop pellets (8%AA)
40g of Ella hop pellets (13.3%AA)
40g of Citra hop pellets (13.5%AA)
40g of Galaxy hop pellets (14.3%AA)
2ml of liquid alpha amylase or 2g of dry alpha amylase

YEAST SUGGESTIONS:

Lallemands BRY-97
Safale US-05
Mangrove Jacks M44 US Westcoast
Use a minimum of two packets

FERMENTATION TEMP. SUGGESTION:

18-20 degrees Celsius

PARTIAL MASH PROCEDURE:

Bring 5 litres of water to the boil. Turn off the heat source, place brew bag in the pot and then add all of the crushed malt. Stir all the grains continuously for 5 mins or until all grains are gelatinised. The grain bed will thicken to a thin porridge consistency.

Add enough cool water to bring the mash temperature to 66°C (or the enzyme manufacturer's optimal conversion temperature).

Add your enzymes and stir them in thoroughly. Maintain mash temperature at 66°C for 30 minutes stirring continuously.

After 30 minutes remove brew bag from pot and strain out wort into your kettle. Wash grains through with 1 litre of warm water to rinse the wort out (and yes you can give a gentle squeeze to remove a little more wort).

In your kettle mix wort, sorghum syrup, rice malt syrup and honey and enough water to make up 28 litres* and bring to the boil. At this stage add any brewing salts that you may like to use and 20g of Centennial hop pellets.

45 minutes into the boil add any kettle finings and yeast nutrient.

After a 60 minute boil turn off your heat source and add 20g each of Ella, Citra & Galaxy hop pellets. Stir (whirlpool) the kettle continuously for 20 minutes.

Once this is done cool the wort to 18°C or your desired fermentation temperature if it is different.

Transfer beer into a sterile fermenter, straining out the hop debris with your brew bag, then aerate and pitch yeast.

Once fermentation has finished, dry hop the beer with 20g each of Ella, Citra and Galaxy hop pellets for 3 days.

Bottle or keg beer when the final gravity is consistent over 2 days.

* Final gravity is dependent on fermentation conditions and can vary.