

# THE GLUTEN FREE BREWER'S RECIPE COLLECTION

## English Golden Ale style – Partial Mash

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

Original Gravity	Final Gravity	Alcohol content	Bitterness	Colour
1.043	1.014*	3.8%*	26 IBU*	6 SRM

### INGREDIENTS:

1.2kg of GoldfinchMillet Malt  
1.2kg of Biscuit Rice Malt  
1.5kg of sorghum syrup  
150g of Lyles Golden Syrup  
50g of Styrian Goldings hop pellets (5.5%AA)  
2ml of liquid alpha amylase or 2g of dry alpha amylase

### YEAST SUGGESTIONS:

Lallemands London ESB or Windsor Ale yeast,  
or Safale S-04 English Ale yeast

### 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.

Once this is complete add enough cool water to bring the mash temperature to 70°C (or the enzyme manufacturer's optimal conversion temperature).

Add your enzymes and stir them in thoroughly. Maintain mash temperature for 30 minutes stirring occasionally.

After 30 minutes, remove brewing bag and grains and strain out the 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 the wort, sorghum syrup, Lyles Golden Syrup and enough water to make 28 litres\* and bring to the boil. At this stage add any brewing salts that you may like to use and 20g of Styrian Goldings hop pellets..

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

50 minutes into the boil add 30g of Styrian Goldings hop pellets.

After a 60 minute boil turn off your heat source and 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 cleaned and sterilised brew bag, then aerate and pitch yeast.

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

\* These figures are dependent on various conditions and boil off rates and may vary.