

THE GLUTEN FREE BREWER'S RECIPE COLLECTION

STOUT – Partial Mash

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

Original Gravity	Final Gravity	Alcohol content	Bitterness	Colour
1.048	1.010*	5%*	28*	46 SRM

INGREDIENTS:

2.2kg of Sorghum Syrup
250g of Pale Buckwheat Malt
250g of Crystal Rice Malt
300g of Chocolate Millet Malt
400g of Medium Roast Millet Malt
400g of Pitch Rice Malt
100g of Molasses
50g of East Kent Goldings hop pellets (5%AA)
2ml of liquid alpha amylase or 2g of dry alpha amylase

YEAST SUGGESTIONS:

Lallemands BRY-97
Safale US-05
Lallemands Nottingham 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 66°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 and molasses and bring to the boil. At this stage add any brewing salts that you may like to use and 30g of East Kent Goldings hop pellets.

45 minutes into the boil add any kettle finings, yeast nutrient and 20g of East Kent 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.