

**BRIESS**[®]

MALT & INGREDIENTS Co.

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Honey of a Gluten Free Lager

Recipe for 5 US gallons (19L)

Description: Medium to darker honeys blend with the sorghum flavor and combines well with the citrusy floral aroma hops.

Quantity	Ingredient	Comment
3.75 lbs	BriesSweet(tm) White Sorghum Syrup 45DE High Maltose	
1.5 lbs	Honey (medium to dark color and flavor honey works best)	
0.5 lbs	Corn Syrup (medium conversion)	
0.5 oz	Hallertau Hops (6%AA)	Beginning of boil
0.75 oz	Cascade Hops	10 minutes before end of boil
0.75 oz	Saaz Hops (End of boil)	
2 pkgs	Dry lager yeast or Wyeast 2206GF gluten-free yeast	
1 cup	Honey	Bottling

Brewing Procedures:

Mix syrup and water and bring to boil. Add bittering hops. Boil 40 minutes. Add second hops. Add remaining hops according to schedule. Quickly chill wort. Ferment for 2.5 weeks at 55-60° F. Transfer and lager at 32-35° F for two weeks minimum. Force carbonate or bottle condition with honey (recommended).

OG	1.042
FG	1.008
ABV	4.5%
IBUs	16