GLUTEN FREE

Fallon Brew Supply
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Style Notes:	This recipe uses a sorghum based extract to produce a gluten free pale ale.

Brewing Method	All Grain	Extract	Extract
Batch Size	5 Gallon	5 Gallon	1 Gallon
Original Gravity		1.054 SG	1.054 SG
Bitterness		22 IBU	22 IBU
Color		3.1 SRM	3.1 SRM
Final Gravity		1.015 SG	1.015 SG
ABV		5.00%	5.00%
Mash Temp			
Mash Time			
Boil Time		60 Minutes	60 Minutes
Fermentation Temp		68º F	68º F
Primary		7 Days	7 Days
Secondary		14 Days	14 Days

Malt/Extract				
		Sorghum LME	6.6 LB	Sorghum LME	1.5 LB

Hops				
		Cascade - 6.9 % AA	1 OZ Steep 60 Min	Cascade - 6.9 % AA	0.25 OZ Steep 60 Min
		Cascade - 6.9 % AA	0.5 OZ Steep 15 Min	Cascade - 6.9 % AA	0.1 OZ Steep 15 Min
		Cascade - 6.9 % AA	0.5 OZ Steep 0 Min	Cascade - 6.9 % AA	0.1 OZ Steep 0 Min

Adjunct			
		1/2 LB of Maltodextrine added to the boil	0.1 LB of Maltodextrine added to the boil
		1 OZ Orange Peel - 15 Min left in boil	0.25 OZ Orange Peel - 15 Min left in boil
		1 OZ Lemon Peel - 15 Min left in boil	0.25 OZ Lemon Peel - 15 Min left in boil

Yeast		WLP001 California Ale	Safale US-05