

## GLUTEN FREE BEER

- 500G Muscarvado Sugar or Brown Sugar
- 450G Raw Cane Sugar
- 450G Honey or Golden Syrup or Black Molasses or Rice Malt
- 40G Cluster Hops. (bitterness)
- 12G Cascade Hops. (flavour & aroma). Different hops can be used for different flavours, Crown, Hahn, VB, Heineken.
- 1 Nutrient Salts
- Safale Yeast or Saflager Yeast for colder temperatures.
- 250-500G Corn Syrup (optional) purely for thickness and head retention.

Bring 2-3 litres of water to the boil, add half of your sugars and 40g of cluster hops and boil for 60 minutes. The last 10 minutes of the boil add half of your aroma hops then the other half the last 3 minutes.

Tip into fermenter with remaining ingredients, top up with cold water to a total volume of 22 litres. Check that temperature is below 26 degrees and add yeast and nutrient salts. Place lid and airlock on fermenter and ferment for 7 days.

This will produce a beer around 3.9% alcohol. To increase the alcohol of your brew to around 4.8% double one of the sugars or honey to 1 kg.

Enjoy