

THE GLUTEN FREE BREWER'S RECIPE COLLECTION

Cornflake lager – All Grain

Batch size – 20 litre Start of boil volume – 25 litres approx*

Original Gravity	Final Gravity	Alcohol content	Bitterness	Colour
1.046	1.014*	4.2%*	24 IBU*	4 SRM

INGREDIENTS:

3.5kg of Pale Millet Malt
200g of Munich Millet Malt (10°L)
100g of Light Crystal Millet Malt
200g of Raw Millet
200g of cane sugar
500g of cornflakes
10ml of Termamyl High Temperature Alpha Amylase
45g of Motueka hop pellets @ 6.5%AA

YEAST SUGGESTIONS:

Saflager W34/70
Any good lager yeast

FERMENTATION TEMP. SUGGESTION:

12-16 degrees Celsius

MASH PROCEDURE:

Use the Lavery (decanting) method but add Termamyl HTAA during the first 70°C partial conversion rest.

Sparge as per normal.

In your kettle mix the wort and sugar and bring to the boil. At this stage add any brewing salts that you may like to add as well as 20g of hop pellets

45 minutes into the boil add any kettle finings, yeast nutrient and another 25g of hop pellets.

After a 60-minute boil turn off your heat source and cool the wort to 12°C or your desired fermentation temperature if it is different.

Transfer beer into a sterile fermenter. Pitch yeast.

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