

Listermann Brewery Supply

Gluten Free Mead Ale

Instruction Sheet

Original Gravity: 1.035 14 IBUs

Ingredients Included:

5 lbs. Honey
8 oz. Malto-dextrin
1 oz Liberty Hops (Bittering)
1 oz Liberty Hops (Finishing)
5 oz (3/4 cup) priming sugar
1 packet of Nottingham Ale yeast
5 tsp. Yeast Nutrient
2 small bags
55 crown caps

Supplies Needed:

Sanitizer powder

Equipment Required:

12 qt. or larger pot
thermometer - freezing to boiling
large stirring spoon
fermenter - six gallon minimum, with drilled lid
airlock with stopper
55 12oz. bottles

Procedure:

Heat about 2 gallons of water until boiling is reached and remove from the heat. Stir the honey and the malto-dextrin into the pot until dissolved. Pour the bittering hop pellets into the small hop bag, tie shut and add to the pot. Return the pot to heat and boil for 55 minutes. After 55 minutes, put the finishing hops in the second bag and add to the pot and boil another 5 minutes. Watch for boil-overs- they will happen. Keep a glass of cold water close by to pour in if a boil over happens.

Remove the hop bags and cool the pot of wort (unfermented mead) by immersing it in a sink or tub of cold water. The water will need to be changed periodically as it warms. Ice can be added to the sink toward the end of the cooling.

Make up a solution of sanitizer by mixing a teaspoon of sanitizing powder with water in the jar. Sanitize the fermenter by pouring a couple of cups of solution and sloshing it around until all surfaces are wetted. Rinse the fermenter twice.

When the wort is cooled to about 100°F, pour it into the fermenter and fill with tap water to the five gallon level. The temperature should be between 65° and 75°F. Open the yeast package and pour it in, along with the yeast nutrient. Violently stir (whip) the wort with a sanitized spoon to aerate.

Wipe the lid with sanitizer and rinse. Fit the lid to the fermenter and fit the sanitized air lock, half-filled with water to the lid's hole.

Place the fermenter in a place where the temperature will be between 65° and 75°F. In 12 to 24 hours the air lock should start to bubble and thick foam will form on the surface of the wort. Over 5 to 7 days, the bubbles will slow to about one every other minute and the foam will start to disappear. (Note: It is not unusual for the fermentation to be complete very quickly, 1-2 days, especially if the temperature is warm.) Always wait until the foam is gone before proceeding to bottling. There is no need to rush to bottling: the beer will be fine if left in the carboy for several weeks.

Disclaimer.

To our knowledge, all the ingredients in this mead ale kit are from gluten free sources. However, as with anything, cross contamination can occur. If you are highly sensitive to such problems, please test for reactions using a small sample before normal consumption. Equipment previously used to brew barley and other glutenous grain-based beers in the past should be thoroughly cleaned.