



TWØBAYS Brewing Co

Gluten Free Draught

If you are new to brewing and don't want to invest in an all grain gluten free brewing, TWØBAYS Brewery and KegLand have made it easy for you.



RECIPE CHECKLIST

- 1 x Fresh³ Gluten Free (Fresh Wort Kit)
- 1 x Lallemand NovaLager Yeast Sachets 11g

This recipe does not feature hops.

BREW SPECIFICATION

Volume	24 Litres
IBU	16 (est)
OG	1.046
est. FG	1.010
ABV %	4.8
Colour (EBC)	16

INSTRUCTIONS:

CLEANING & SANITISING

Clean your fermenter with the recommended products as per the guidelines of the manufacturer. For FermZillas we recommend using KL07405 [StellarOxy](#) to clean organic solids (left over yeast). Then sanitise all fermenting equipment that will come into contact with your beer (including inside of fermenter, under side of fermenter lid, airlock, measuring jug etc.) with a quality no-rinse sanitiser, such as KL05357 [StellarSan](#). For sanitising external fittings (Tap fittings, outside of Fresh³ bag, mixing paddle) we would recommend using KL05371 [Super Kill Ethyl Sanitiser Spray](#).

ADD FRESH³ GLUTEN FREE (FRESH WORT KIT) TO FERMENTER

Open the lid and spray the neck of your Gluten Free Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew with the Ethyl Kill spray. Pour the entire contents of your room temperature Fresh Wort Kit into your fermenter.

TOP UP YOUR FERMENTER WITH WATER

Add sufficient clean, cold potable (preferably pre-boiled) tap water to your fermenter to achieve a total volume of 24 litres in your fermenter.

PITCH THE YEAST

Ideally, the temperature of the wort should be between 14°C and 16°C before pitching the yeast. If the liquid is too hot then sit the fermenter in an ice bath or fermentation fridge until the temperature of the liquid has cooled down to around 18°C.

When taking temperature measurements, ensure that the lid remains on the fermenter as much as possible to avoid contamination. As well as sanitising the thermometer before dunking in the wort.

Gently sprinkle the yeast across the top of the wort. The wort does not need to be stirred it can simply sit at the top.

FERMENT YOUR BEER

This step is the most important to get great tasting finished beer. Half fill your airlock or blow-off jar with no-rinse sanitiser at the correct dilution.

If you are using temperature control, the ideal schedule for this beer is 13°C for the first 5-7 days, then raise to 18°C once fermentation is almost complete until fermentation is finished. Raising the temperature at the end of fermentation is known as a diacetyl rest, and is important especially with lager yeasts to ensure full attenuation and to allow the yeast to clean up the off flavours that can be produced as a result of fermentation. If you do not have temperature control, try to maintain the fermentation at between 10°C - 15°C until fermentation is nearly complete, at which stage the fermenter can be moved somewhere warmer for the diacetyl rest.

The absolute best way to ensure you get consistently great beer is to get a small cheap/free fridge from Gumtree and make a fermentation chamber. This can be done easily with an inexpensive temperature controller (KL01946) and a heat belt (KL01953). You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it!

Note that if you are using a pressure capable fermenter you will get the best results at around 10-12psi.

This recipe is formulated without dry hops.

KEG, BOTTLE OR CAN YOUR FINISHED BEER.

Once fermentation is done, it is time to transfer your finished beer! Ideally, cold crashing for at least 48 hours will give the best results before transferring.

To determine that fermentation has finished, check that gravity is stable across three consecutive days. If so, fermentation is done and the beer can be transferred.

Do not transfer until fermentation is complete.

Bottling your beer: Please refer to our detailed beginners guide for bottling from a fermenter here:

<https://www.kegland.com.au/blogs/keglearn/blog-post-a-beginners-guide-to-bottling-homebrew>

Kegging your beer: Refer to our detailed beginners guide for kegging from a fermenter here:

<https://www.kegland.com.au/blogs/keglearn/blog-post-how-to-keg-your-beer-a-basic-guide>

Canning your beer: Refer to our detailed beginners guide for canning here:

<https://www.kegland.com.au/blogs/keglearn/blog-post-how-to-can-your-beer-a-beginners-guide>