

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**



HOME BREW
RECIPE

Black Rock Haze Craze – Hazy IPA



DIFFICULTY LEVEL 3
Includes partial mash step.
Dry hopping step required.

Hazy fruit salad of Equanot, Simcoe, Citra and Amarillo

Ingredients:

Black Rock Classic IPA 1.7kg
Black Rock Classic Wheat 1.7kg
1.2kg Ale Malt
500g Rolled Oats
500g Flaked wheat
300g Carapils
23g Fermentis Yeast: SafAle™ US-05
70g Simcoe, 65g Equanot Cryo
70g Citra, 70g Amarillo



This recipe requires a partial mash step see 'Partial mashing your brew' in the 'How to Brew' tab at www.blackrock.co.nz for tutorials if you are new to this procedure.

Partial Mash Recipe:

- 1/ Mash all grains into 18L of brewing water at 64°C for 40 minutes, then raise to 72°C for 30 minutes
- 2/ Lauter then add 3.4kgs of wort concentrate and adjust volume to 23L
- 3/ Boil 45 minutes
- 4/ Whirlpool 15g Equanot, 20g Simcoe, 20g Amarillo, 20g Citra
- 5/ Immersion chill brew to 20°C.
- 6/ Clean and sanitise fermenter and associated equipment
- 7/ Fill fermenter and pitch yeast at a 20 +/- 3°C.
- 8/ Dry hop day 7 and day 12 with 25g Equanot, 25g Simcoe, 25g Amarillo, 25g Citra
- 9/ When FG of 1014 SG has been stable for 3 days, crash cool fermenter to 1-3°C for 48-72 hours and keg or bottle using standard practices

Specification:

Alcohol: 7.4% ABV

Bitterness: 65 IBU

Colour: 14 SRM

Black Rock Wort contains: Pilsner, Ale, Caramalt, Wheat

