

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**



HOME BREW
RECIPE

Black Rock Scotch Ale – Wee Heavy



DIFFICULTY LEVEL 1
Easy as!

Rich, malty and desert like. A true savouring brew with huge flavour complexity and warming alcohols. Ideal for that after dinner treat.

Ingredients:

- 1.7kg Black Rock Classic IPA
- 1.7kg Black Rock Classic Brown Ale
- 1.7kg Black Rock Unhopped Amber
- 11.5g Fermentis Yeast: SafAle™ S-33
- 2x 5g Premium brewing yeast sachets (under can lids)



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve the 3 cans of wort concentrate into 2L of boiling water across 2 large jugs and add to fermenter. Fill with cold quality brewing water to 16 litres achieving a starting wort temperature of 22 +/- 2°C.
- 3/ Pitch all yeast sachets.
- 4/ Once all signs of fermentation have ceased for at least 24 hours (check this with hydrometer), then crash cool fermenter to 1-3°C for 48-72 hours (if possible) and keg or bottle using standard practices.

Specification:

Alcohol: 9.5% ABV

Bitterness: 35 IBU

Colour: 16 SRM

Black Rock Wort contains: Pilsner, Ale, Caramalt, Crystal, Roasted and Black Malts

