

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**

HOME BREW
RECIPE

Black Magic APA



DIFFICULTY LEVEL 2
Includes dry hop step.

Our classic pale ale piled high with Citra and Mosaic hops. Juicy hoppiness and pleasant aromatics are framed with balancing sweetness of pale malts.

Ingredients:

- Black Rock Classic Pale Ale 1.7kg
- Black Rock Classic Xtra Pale Ale 1.7kg
- 11.5g Fermentis Yeast: SafAle™ US-05
- 80g Mosaic Hops
- 80g Citra Hops



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve the 3.4kg of liquid wort concentrate into 2L of boiling water in a large jug and add to fermenter. Fill with cold quality brewing water to 19L achieving a starting wort temperature of 20 +/- 3°C.
- 3/ Sprinkle the dried yeast onto wort surface and ferment for 4 days then dry hop 30g Mosaic and 30g Citra into brew.
- 4/ At day 7 of fermentation dry hop remaining 50g of Mosaic and 50g of Citra.
- 5/ 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: 5.9% ABV

Bitterness: 35 IBU

Colour: 9 SRM

Black Rock Wort contains: Pilsner Malt

