



Try our other
Bag in Box brews:

Lager Brew Formulator:

Litres	%ABV	IBU
18	6.1	36
20	5.5	32
23	4.8	28
25	4.4	26

Recommended Dry Hops:

Classic American juicy hops:
Citra, Mosaic, Amarillo, El Dorado.

NZ Hops combinations:
Superdelic™, Nectaron®,
Motueka™, Nelson Sauvvin™.



Scan for full video
instructions or visit
blackrock.co.nz/how-to-brew



Crafted
HAZY
Bag in Box Instructions
Congratulations on purchasing
the easiest, quickest way of home
brewing brewery quality beer.

To make Black Rock Crafted Hazy

- 1.** Clean and sanitise your fermenter, airlock and tap. For video instructions on how to do this visit: blackrock.co.nz/how-to-brew or scan our QR code on back page.



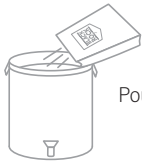
- 2.** Pour 12 L of cold brewing quality water (filtered/bottled) into your fermenter.



- 3.** Remove the bag of concentrated wort from the box, open the lid and carefully remove the seal while holding the opening upwards to prevent spills.



- 4.** Pour the contents of the bag into your fermenter.



- 5.** Top up to your desired brew litres based on the alcohol (%ABV) and bitterness (IBU) required from the formulator (on back page). Use either hot and/or cold water to achieve a brew temperature of between 18-26°Celsius.



- 6.** Sprinkle the contents of the yeast sachet onto the brew surface.



- 7.** Close the lid of the fermenter and fit the airlock filled with sterile water or vodka.



- 8.** Monitor the temperature to keep between 18-26°Celsius (ideally 18-20°Celsius) throughout the fermentation.



- 9.** If you wish to dry hop your brew for fresh hop aroma and flavour, add 50-150 g of fresh hop pellets once airlock activity begins to slow (6-8 days).



- 10.** Once all airlock activity has ceased, check the gravity of the brew using a hydrometer. If the reading has not changed in 24 hours, crash cool the fermenter to as close to 1°Celsius as possible for 48 hours to settle yeast and hop materials from your brew. This can be done by placing your fermenter in a fridge turned down low.



- 11.** After 48 hours, keg or bottle your beer using your normal practices. Video instructions for kegging and bottling can be found by following the website address in step 1 or scanning the QR code on back page.



- 12.** After the beer is carbonated, enjoy!

