

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**



HOME BREW
RECIPE

Black Rock Route 67

American Pale Ale



DIFFICULTY LEVEL 2
Includes dry hop step.

Mosaic and Citra detour to the Yakima's finest. A grapefruit and mango symphony worthy of the drive.

Ingredients:

Black Rock Classic IPA 1.7kg

Black Rock Classic Pale Ale 1.7kg

Black Rock Unhopped Ultra Light 0.85kg
(half of a 1.7kg can)

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 4.25kg of wort concentrate into 2L of boiling water in a large jug and add to fermenter. Fill with cold quality brewing water to 21L 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 add remaining 50g of Mosaic and 50g of Citra.
- 5/ Allow 3 days of dry hop infusing.
- 6/ 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: 6.3% ABV

Bitterness: 40 IBU

Colour: 10 SRM

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

