

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**



HOME BREW
RECIPE

Black Rock Jungle Juice Cider



DIFFICULTY LEVEL 2
Requires flavour
additions.

A tropical concoction of mango, passionfruit pulp, pineapple juice and orange complement Hawke's Bay apple cider.

Ingredients:

2 x Black Rock Classic Cider 1.65kg

Black Rock Liquid Sugar 1kg

11.5g Fermentis Yeast: SafCider™

1L Tropical Fruit Pulp/concentrate (or similar)

<https://bonaccord.co.nz/our-products/fruitpulp>



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 3.3 kg of cider concentrate and 1kg of Brewing Sugar into 2L of boiling water in a large jug and add to fermenter.
- 3/ Fill with cold brewing water to 21L achieving a starting cider temperature of 20 +/- 3°C.
- 4/ Sprinkle the dried yeast onto cider surface to start fermentation.
- 5/ Day 9 add 1L pf Tropical Fruit Pulp.
- 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: 5.8% ABV

Colour: 3 SRM

Black Rock Cider contains: 100% Natural Apple Juice Concentrate

Black Rock Liquid Brewing Sugar contains: 100% Maltose

