Black Rock Funkestate Sophisticuffs IPA

DIFFICULTY LEVEL 2
Includes dry hop step.

Ingredients:

Black Rock Classic Lager 1.7kg
Black Rock Classic Bohemian Pilsner 1.7kg
500g Dextrose
11.5g Fermentis Yeast: SafAle™ US-05
50g Chinook Hops
40g Citra Hops
15g NZ Hops Waimea™

Method:

1/ Clean and sanitise fermenter and associated equipment for brewing.

2/ Dissolve the 3.4kg of liquid wort concentrate with 3L of boiling water and 400g Dextrose in a large jug and add to fermenter.

3/ Fill to a total of 23L with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3°C.

4/ Sprinkle dried yeast onto wort surface and ferment for 2 days.

5/ Sprinkle 15g Chinook and 10g Citra hops on to ferment beer surface and continue to ferment for a further 4 days.

6/ After 6 days of fermentation sprinkle the remaining hops into the fermenter.

7/ 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:	6.2% ABV
Bitterness:	60 IBU
Colour:	13 EBC