

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**

HOME BREW
RECIPE

Black Rock Summer Harvest

NZ Pale Ale



DIFFICULTY LEVEL 2
Includes dry hop step.

Nelson's harvest of Riwaka and Nelson Sauvin brings a flavoursome citrus and passionfruit Pale Ale to the table.

Ingredients:

Black Rock Classic IPA 1.7kg

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

11.5g Fermentis Yeast: SafAle™ US-05

120g NZ Hops Riwaka™

30g NZ Hops Nelson Sauvin™



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 40g NZ Hops Riwaka™ and 30g NZ Hops Nelson Sauvin™ into brew.
- 4/ At day 7 of fermentation add remaining 80g of NZ Hops Riwaka™.
- 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: 45 IBU

Colour: 11 SRM

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

