



Try our other  
Bag in Box brews:



**IPA Brew Formulator:**

Litres	%ABV	IBU
18	7.4	49
20	6.7	44
23	5.8	38
25	5.3	35

**Recommended Dry Hops:**

Classic West Coast IPA – one or a combination of Centennial, Cascade, Mosaic, Amarillo, Chinook, Simcoe, Citra.



Scan for full video instructions or visit [blackrock.co.nz/how-to-brew](http://blackrock.co.nz/how-to-brew)

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

# To make Black Rock Crafted IPA

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



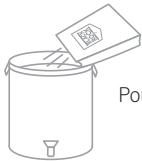
- 2.** Pour 12 L of cold brewing quality water (filtered/bottled) into your fermenter.



- 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 naturally clarify. This can be done by placing your fermenter in a fridge turned down low. If you are unable to do this, use clarification agent available from your home brew retailer.



- 11.** Once clarification is complete, 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!

