

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**



HOME BREW
'CLONE'
RECIPE

Black Rock New Zealand Pilsner Recipe

Inspired by the original Emerson's Pilsner



DIFFICULTY LEVEL 2
Dry hopping step required.

Ingredients:

Black Rock BIB Lager 4kg
100g Riwaka hops



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 4kg of wort concentrate into 1L of boiling water and mix in fermenter.
- 3/ Fill with cold quality brewing water to 23L achieving a starting wort temperature of 15 +/- 3°C.
- 4/ Sprinkle the dried yeast onto wort surface and ferment.
- 5/ When signs of fermentation begin to slow (approximately after 5-7 days), dry hop with 100g of Riwaka into brew by carefully opening your fermenter and sprinkling over the wort surface, replace lid.
- 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: 5.3% ABV
Bitterness: 26 IBU
Colour: 3 SRM

Black Rock Wort contains: Pilsner Malt, Sucrose, Wheat Malt

