

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

BLACK
ROCK



HOME BREW
RECIPE

Black Rock Double Take

Double IPA



DIFFICULTY LEVEL 2
Includes dry hop step.

US hit of Centennial, Mosaic, Simcoe and Amarillo, a flavour packed double IPA that will make you think twice.

Ingredients:

Black Rock Classic IPA 1.7kg

Black Rock Classic Bohemian Pilsner 1.7kg

Black Rock Unhopped Ultra Light 1.7kg

23g Fermentis Yeast: SafAle™ US-05

40g Centennial Hops

60g Mosaic Hops

40g Simcoe Hops

40g Amarillo Hops



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 5.1kg of wort concentrate into 2.5L of boiling water in a large jug and add to fermenter. Fill with cold quality brewing water to 19L achieving a starting wort temperature of 20 +/- 3°C.
- 3/ Sprinkle the dried yeast onto wort surface and ferment for 7 days then dry hop 20g Centennial, 30g Mosaic, 20g Simcoe, 20g Amarillo into brew.
- 4/ At day 11 of fermentation dry hop remaining 20g Centennial, 30g Mosaic, 20g Simcoe, 20g Amarillo into brew.
- 5/ Allow 3 days of dry hop infusing, then crash cool fermenter to 1-3°C for 48-72 hours and keg or bottle using standard practices

Specification:

Alcohol: 7.2% ABV

Bitterness: 65 IBU

Colour: 15 SRM

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



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