

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**

HOME BREW
RECIPE

Black Rock Dry Lager



DIFFICULTY LEVEL 1
Easy as!

This super easy to brew, clean and crisp dry lager will rival your mainstream favourite.

Ingredients:

Black Rock Classic Lager 1.7kg

Black Rock Unhopped Light 1.7kg

11.5g Fermentis Yeast: SafAle™ US-05



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve the 3.4kg of liquid wort concentrate and 2L of boiling water in a large jug and add to fermenter. Fill to a total of 23L with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3°C.
- 3/ Sprinkle dried yeast onto wort surface and ferment at a temperature of 18°C until gravity reaches 1.008.
- 4/ 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: 4.7% ABV

Bitterness: 16 IBU

Colour: 8 SRM

Black Rock Wort contains: Lager Malt, Green Bullet Hops.

