

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**

HOME BREW
'CLONE'
RECIPE

Black Rock Low Carb Lager Recipe

Inspired Speight's Summit Ultra



DIFFICULTY LEVEL 1
Easy as!

Ingredients:

Black Rock Lager 1.7kg

Black Rock Unhopped Light 1.7kg

1 x packet dry enzyme

11.5g Fermentis Yeast: SafAle™ US-05



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 3.4kg of wort concentrate into 2L of boiling water and mix in fermenter.
- 3/ Fill with cold quality brewing water to 23L achieving a starting wort temperature of 18 +/- 3°C.
- 4/ Sprinkle the dried yeast and dry enzyme onto wort surface and ferment.
- 5/ 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: 5.2% ABV

Bitterness: 19 IBU

Colour: 4 SRM

Black Rock Wort contains: Pilsner Malt



blackrock.co.nz



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