

NEW ZEALAND  
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK  
ROCK**

HOME BREW  
RECIPE

## Black Rock American Brown Ale



DIFFICULTY LEVEL 2  
Includes dry hop step.

Classic malt rich brown ale enhanced with complementary grapefruit, pine and tropical fruits.

### Ingredients:

- 1.7kg Black Rock Classic IPA
- 1.7kg Black Rock Classic Porter
- 1.7kg Black Rock Unhopped Amber
- 11.5g Fermentis Yeast: SafAle™ US-05
- 70g Chinook Hops
- 70g Citra Hops



### Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve the 5.2kg of wort concentrate into 1.5L of boiling water in a large jugs and add to fermenter. Fill with cold quality brewing water to 23L achieving a starting wort temperature of 20 +/- 2°C.
- 3/ Pitch yeast and maintain fermentation temperature around 20°C.
- 4/ Dry hop at day 3 with 30g Chinook/Citra and dry hop a second time at day 8 with 40g Chinook/Citra
- 5/ Once all signs of fermentation have ceased for at least 24 hours (check this with hydrometer), crash cool fermenter to 1-3°C for 48-72 hours (if possible) and keg or bottle using standard practices.

### Specification:

Alcohol: 6.2% ABV

Bitterness: 35 IBU

Colour: 20 SRM

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



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