

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**

HOME BREW
RECIPE

Black Rock #Mosaic



DIFFICULTY LEVEL 3
Includes whirlpool step.
Dry hopping step required.

American Pale Ale - Mosaic hopped to the bitter end

Ingredients:

Black Rock Unhopped Light
Black Rock Unhopped Wheat
11.5g Fermentis Yeast: SafLager™ W-34/70
210g Mosaic hops



Overview - Unhopped wort concentrate is boiled, whirlpooled, chilled and fermented.
Video instructions on how to do this can be found at: blackrock.co.nz/how-to-brew (2nd half of partial mashing your brew video)

Method:

- 1/ Fill a wort kettle (brew pot) with 20L of quality brewing water and start to heat. Add the 3.4kgs of wort concentrate and bring to boil. Boil 5 minutes.
- 2/ Whirlpool 100g of Mosaic hops and immersion chill brew to 20°C.
- 3/ Clean & sanitise fermenter and associated equipment.
- 4/ Fill fermenter with chilled wort to give a start temperature of 20 +/- 3°C.
- 5/ Sprinkle the dried yeast onto wort surface to start fermentation.
- 6/ Day 5 dry hop 70g of Mosaic into fermenter.
- 7/ When fermentation/airlock activity starts to slow, dry hop remaining 40g Mosaic into brew.
- 8/ 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: 41 IBU

Black Rock Wort contains: Pilsner & Wheat Malts

