

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**



HOME BREW
RECIPE



DIFFICULTY LEVEL 2
Includes dry hop step.

Black Rock English Style IPA

To make a NZ version with a fresher hop aroma, swap out the dry hops with 45g Moutere and 80g Motueka.

Ingredients:

- 2x Black Rock Classic IPA 1.7kg
- 400g Dextrose
- 11.5g Fermentis Yeast: SafAle™ US-05
- 120g East Kent Goldings Hops



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve the 3.4kg of liquid wort concentrate with the dextrose 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 for approximately 7 days.
- 4/ Sprinkle the 120g of hop pellets on to beer surface and continue to 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: 6% ABV

Bitterness: 60 IBU

Colour: 13 SRM

Black Rock Wort contains: Ale Malt, Pilsner Malt, Caramalt, Roasted Malt, Green Bullet Hops.

