

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**



HOME BREW
'CLONE'
RECIPE

Black Rock Super Charger APA 'clone' recipe



DIFFICULTY LEVEL 2
Dry hopping step required.

Ingredients:

Black Rock BIB IPA 4.6kg

70g Citra

70g Simcoe

70g Amarillo



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 4.6kg 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 20 +/- 3°C.
- 4/ Sprinkle the dried yeast onto wort surface and ferment for 5 days.
- 5/ Then dry hop 70g Citra, 70g Simcoe and 70g Amarillo into brew.
- 6/ 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: 5.8% ABV

Bitterness: 38 IBU

Colour: 8 SRM

Black Rock Wort contains: Ale, Wheat, Toffee and Light Crystal Malts

