

NEW ZEALAND  
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK  
ROCK**

HOME BREW  
'CLONE'  
RECIPE

# Black Rock New Zealand Draught Recipe

Inspired by NZ's favourite regional  
mainstream Draughts



DIFFICULTY LEVEL 1  
Easy as!

## Ingredients:

Black Rock Classic Draught 1.7kg

Black Rock Unhopped Ultra Light 1.7kg

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 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: 4.6% ABV

Bitterness: 25 IBU

Colour: 12 SRM

Black Rock Wort contains: Pilsner Malt, Chocolate Malt, Crystal Malt, Aurora Malt



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