

NEW ZEALAND  
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK  
ROCK**



HOME BREW  
RECIPE

## Black Rock APA American Pale Ale



DIFFICULTY LEVEL 2  
Includes dry hop step.

Smooth and luscious Pale Ale with a hop explosion of mosaic and citra – mango, guava, pineapple and lychee characters prevail.

### Ingredients:

- Black Rock Classic Pale Ale 1.7kg
- Black Rock Classic IPA 1.7kg
- 1/2 can Black Rock Unhopped Ultralite
- 11.5g Fermentis Yeast: SafAle™ US-05
- 50g Mosaic Hops
- 50g Citra Hops



### Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve the 4.25kg of liquid wort concentrate with 3 Litres of boiling water in a large jug and add to fermenter. Fill to a total of 21L 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 4 days.
- 4/ Sprinkle the 100 grams of hop pellets on to ferment beer surface and continue to ferment .
- 5/ Add clarification agent as per manufacturer instruction and chill fermenter to as close to 0°C as possible.
- 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: 6% ABV

Bitterness: 45 IBU

Colour: 10 SRM

Black Rock Wort contains: Pilsner Malt, Ale Malt, Caramalt, Roasted Malt



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