

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**

HOME BREW
RECIPE

Black Rock Berrylicious Boysenberry Cider



DIFFICULTY LEVEL 1
Easy as!

Luscious boysenberry cider bursting with summer goodness.

Ingredients:

2 x Black Rock Classic Cider 1.65kg

Black Rock Liquid Sugar 1kg

7g Fermentis SafCider Yeast

500mL Boysenberry Concentrate



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 3.4kg of cider concentrate, 500mL of Boysenberry concentrate and 1kg of brewing sugar into 2L of boiling water in a large jug and add to fermenter. Fill with cold brewing water to 21L achieving a starting cider temperature of 20 +/- 3 °C.
- 3/ Sprinkle the dried yeast onto cider surface and ferment for approximately 12 days until specific gravity has been stable for 2 days.
- 4/ Crash cool fermenter to 1-3°C for 48-72 hours and keg or bottle using standard practices.

Specification:

Alcohol: 6.2% ABV

Bitterness: N/A

Colour: 40 SRM

Black Rock Cider contains: Apple Juice Concentrate



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