

NEW ZEALAND  
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK  
ROCK**



HOME BREW  
'CLONE'  
RECIPE

## Black Rock Behemoth 6foot5 IPA



**DIFFICULTY LEVEL 2**  
Includes dry hop step.

### Ingredients:

Black Rock Unhopped Light 1.7kg  
2x Black Rock Classic Bohemian Pilsner 1.7kg  
23g Fermentis Yeast: SafAle™ US-05  
50g Mosaic Hops  
25g Citra Hops  
25g Nelson Sauvin Hops



### Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 5.1kg of wort concentrate into 3L of boiling water in a large jug and add to fermenter.
- 3/ Fill to a total of 23L with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3°C.
- 4/ Sprinkle dried yeast onto wort surface and ferment for 2 days.
- 5/ Sprinkle 10g Mosaic, 5g Citra and 5g Nelson Sauvin hops on to ferment beer surface and continue to ferment for a further 3 days.
- 6/ After 5 days of fermentation sprinkle the remaining hops into the fermenter.
- 7/ 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: 6.5% ABV  
Bitterness: 65 IBU  
Colour: 15 EBC



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