

NEW ZEALAND  
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK  
ROCK**



## HOME BREW RECIPE

# Black Rock Riwaka Reviver Pale Ale



**DIFFICULTY LEVEL 3**  
Requires whirlpool & dry  
hopping steps.

NZPA showcasing New Zealand Riwaka hop. Citrusy grapefruit and tropical passionfruit.

### Ingredients:

- Black Rock Unhopped Light 1.7kg
- Black Rock Unhopped Wheat 1.7kg
- ½ Black Rock Unhopped Ultralight 1.7kg
- 240g Riwaka Hop
- 11.5g Fermentis Yeast: SafAle™ US-05



Overview - Unhopped wort concentrate is boiled, whirlpooled, chilled and fermented.  
Video instructions on how to do this can be found at: [blackrock.co.nz/how-to-brew](https://blackrock.co.nz/how-to-brew)  
(2nd half of partial mashing your brew video)

### Partial Mash Recipe:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 4.25kg of wort concentrate into 21L of hot water in brew kettle.
- 3/ Bring to boil, then whirlpool 120g Riwaka for 5 mins.
- 4/ Chill to 20 +/- 3°C and transfer to fermenter.
- 5/ Pitch yeast.
- 6/ Dry hop at day 3 with 50g Riwaka and dry hop a second time at day 10 with 70g Riwaka.
- 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:	45 IBU
Colour:	14 SRM

