

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

BLACK
ROCK

HOME BREW
'CLONE'
RECIPE

Black Rock Liberty Sauvín Bomb



DIFFICULTY LEVEL 2
Includes dry hop step.

Ingredients:

- 2x Black Rock Classic IPA 1.7kg
- Black Rock Unhopped Light 1.7kg
- 11.5g Fermentis Yeast: SafAle™ US-05
- 140g NZ Hops Nelson Sauvín™



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve all 3 cans of liquid wort concentrate into 3L of boiling water in a large jug and add to fermenter (best done in 2 batches).
- 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 40grams of the hops on to surface and continue to ferment for a further 4 days.
- 6/ After 6 days of fermentation sprinkle the remaining 100g of 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:	7.0% ABV
Bitterness:	62 IBU
Colour:	30 EBC

