

American Brown Ale

Classic malt rich brown ale enhanced with complementary grapefruit, pine and tropical

Ingredients:

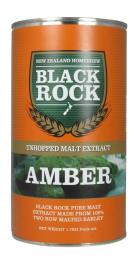
- 1.7 kg Black Rock Golden Ale
- 1.7 kg Black Rock Bock
- 1.7 kg Black Rock Amber
- 11.5 g Fermentis US-05 yeast

70g Chinook hops

70g Citra hops







Recipe:

Clean & sanitise fermenter and associated equipment for brewing.

Dissolve the 5.2kg of wort concentrate into 1.5 Litres of boiling water in a large jugs and add to fermenter. Fill with cold quality brewing water to 23 litres achieving a starting wort temperature of $20 + / - 2^{\circ}C$.

Pitch yeast and maintain fermentation temperature around 20 °C.

Dry hop at day 3 with 30g Chinook/Citra and dry hop a second time at day 8 with 40g Chinook/ Citra

Allow FG of 1010-1012 to be stable for 4 days then crash cool fermenter to 1-3 °C for 2-3 days then keg or bottle using standard practices.

Specification:

Alcohol: 6.2 % ABV Bitterness: 35 IBU Colour: 20 SRM

Black Rock Wort contains:

Pilsner, Ale, Caramalt, Crystal, Chocolate, Roasted and Black malts



Black Rock Home Brewing









