



American Pale Ale

Smooth and luscious Pale ale with a hop explosion of mosaic and citra – mango, guava, pineapple and lychee characters prevail.

Ingredients:

1 x 1.7 kg Black Rock Pale Ale

1 x 1.7 kg Black Rock Golden Ale

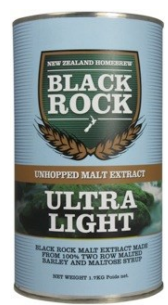
800g Black Rock Ultralite

11.5 g US05 yeast

50 g Mosaic Hops

50 g Citra Hops

Clarification agent



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve the 4.2 kg of liquid wort concentrate with 3 Litres of boiling water in a large jug and add to fermenter. Fill to a total of 21 Litres with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3°C.

Sprinkle dried yeast onto wort surface and ferment for approximately 4 days until a gravity of 1020 SG is achieved.

Sprinkle the 100 grams of hop pellets on to ferment beer surface and continue to ferment until a final gravity of 1012 SG.

Add clarification agent as per manufacturer instruction and chill fermenter to as close to 0 °C as possible.

After 36-48 hours keg or bottle brew using standard procedures.

Specification:

Alcohol: 6.0% ABV

Bitterness: 45 IBU

Colour: 10 SRM

Black Rock Wort Concentrates contain:

Pilsner Malt, Ale Malt, Caramalt, Roasted Malt



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