



Black Rock Belgian Style Blonde

This partial mash recipe creates a low bitterness easy drinking Belgian Blonde.

Ingredients:

- 2 x 1.7 kg Black Rock Maibock
- 1 x 1.7 kg Black Rock Unhopped Blonde
- 300g Milled Toffee Malt
- 11.5 g SAFALE BE-256 yeast



Overview: This recipe requires a partial mash step see “Partial Mashing your Brew” in the “How to Brew “ tab at www.blackrock.co.nz for tutorials if you are new to this procedure.

Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve the 5.1kg of liquid wort concentrate in 12 Litres of water and heat to 64degrees celcius. Mash the milled Toffee Malt in a grain bag or hop spider for 45 minutes maintaining this 64 degree temperature.

Remove the spent grains and bring the wort to the boil, allow to boil for 10-15 minutes.

Cool as quickly as possible to approximately 20-30 degrees then add to your fermenter.

Top up with cold quality brewing water to 23L and achieve a temperature around 18-20 degrees.

Sprinkle dried yeast onto wort surface and ferment at a temperature of 18 degrees celcius until gravity reaches 1.013

Crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices.

Specification:

- Alcohol: 6% ABV
- Bitterness: 18 IBU
- Colour: 16SRM

Black Rock Wort Concentrates contain:

Pilsener Malt, Munich Malt, Green Bullet Hops.



Black Rock Home Brewing



Black Rock Home Brewing



www.blackrock.co.nz