



Black Rock Dry Lager

This super easy to brew clean and crisp dry lager will rival your mainstream favourite.

Ingredients:

1 x 1.7 kg Black Rock Dry Lager

1 x 1.7 kg Black Rock Unhopped Blonde

11.5 g US05 yeast



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve the 3.4 kg of liquid wort concentrate & 2 Litres of boiling water in a large jug and add to fermenter. Fill to a total of 23 Litres with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3°C.

Sprinkle dried yeast onto wort surface and ferment at a temperature of 18 degrees celcius until gravity reaches 1.008

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

Specification:

Alcohol: 4.7% ABV

Bitterness: 16 IBU

Colour: 8SRM

Black Rock Wort Concentrates contain:

Lager Malt, Green Bullet Hops.



Black Rock Home Brewing



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