



# New England India Pale Ale (NEIPA)



The hottest style in the US currently, NEIPA is the hazy orange juice looking, smelling and tasting low bitterness beer that has beer lovers coming back for more every time.

## Ingredients:

1 x 1.7 kg Black Rock Pale Ale

1 x 1.7 kg Black Rock Unhopped Wheat

11.5 g S04 yeast

100g Mosaic Hops

100 g Citra Hops



## Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve the 3.4 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 2 days.

Sprinkle the 50g of Citra and 50g of Mosaic hop pellets on to ferment beer surface and continue to ferment.

After 4 days of fermentation sprinkle the remaining 50g of Citra and 50g of Mosaic hop pellets on to ferment beer surface. Leave to finish fermentation for approximately 3 more days until a final gravity of 1012 SG.

Chill fermenter to as close to 0 °C as possible.

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

## Specification:

Alcohol: 4.5% ABV  
Bitterness: 30 IBU  
Colour: 6 SRM

## Black Rock Wort Concentrates contain:

Pilsner Malt, Wheat



Black Rock Home Brewing



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