



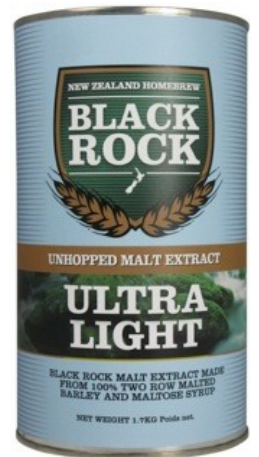
Black Rock Double Take

DIPA - Beervana 2018

US hit of Centennial, Mosaic, Simcoe and Amarillo, a flavour packed double IPA that will make you think twice.

Ingredients:

- 1.7 kg Black Rock Golden Ale
- 1.7 kg Black Rock Export Pilsener
- 1.7 kg Black Rock Ultralite
- 23 g Fermentis US05 yeast
- 40g Centennial hops
- 60g Mosaic hops
- 40g Simcoe hops
- 40g Amarillo hops



Recipe:

Clean & sanitise fermenter and associated equipment for brewing.

Dissolve 5.1 kg of wort concentrate into 2.5 Litres of boiling water in a large jug and add to fermenter . Fill with cold quality brewing water to 19 litres achieving a starting wort temperature of 20 +/- 3 °C.

Sprinkle the dried yeast onto wort surface and ferment for 7 days then dry hop 20g Centennial, 30g Mosaic, 20g Simcoe, 20g Amarillo into brew.

At day 11 of fermentation with a final gravity of 1.015 SG dry hop remaining 20g Centennial, 30g Mosaic, 20g Simcoe, 20g Amarillo into brew.

Allow 3 days of dry hop infusing, then crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

Specification:

Alcohol: 7.2% ABV
Bitterness: 65 IBU
Colour: 15 SRM

Black Rock Wort contains:

Pilsner, Ale, Caramalt, Crystal, and Roasted malts



Black Rock Home Brewing



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