



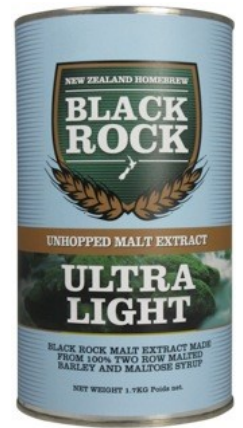
Black Rock Summer Harvest

NZPA - Beervana 2018

Nelson's harvest of Riwaka and Nelson Sauvignon brings a flavoursome citrus and passionfruit pale ale to the table.

Ingredients:

- 1.7 kg Black Rock Golden Ale
- 1.7 kg Black Rock Pale Ale
- 0.85 kg Black Rock Ultralite
- 11.5 g Fermentis US05 yeast
- 120g Riwaka
- 30g Nelson Sauvignon



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 4.25 kg of wort concentrate into 2 Litres of boiling water in a large jug and add to fermenter . Fill with cold quality brewing water to 21 litres achieving a starting wort temperature of 20 +/- 3 °C.

Sprinkle the dried yeast onto wort surface and ferment for 4 days then dry hop 40g Riwaka and 30g Nelson Sauvignon into brew.

At day 7 of fermentation with a final gravity of 1.012 SG dry hop remaining 80g of Riwaka.

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: 6.1% ABV
Bitterness: 45 IBU
Colour: 11 SRM

Black Rock Wort contains:

Pilsner, Ale, Caramalt, and Roasted malts



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