



English Style IPA

To make a NZ version with a fresher hop aroma, swap out the dry hops with 45g Moutere & 80g Motueka.

Ingredients:

2 x 1.7 kg Black Rock Golden Ale

400g Dextrose

11.5 g US05 yeast

120g NZ Goldings Hops

*Clarification agent



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve the 3.4 kg of liquid wort concentrate with the dextrose & 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 for approximately 7 days.

Sprinkle the 120 grams of hop pellets on to beer surface and continue to ferment until a final gravity of 1012SG.

If bottling brew, use standard bottle carbonation procedures at ambient temperature. If crash cooling brew prior to bottling, expect twice the time to carbonate in bottle.

*If kegging brew, add clarification agent as per manufacturers instruction and crash cool as cold as possible for 48 hours prior to kegging.

Specification:

Alcohol: 6% ABV

Bitterness: 60 IBU

Colour: 13 SRM

Black Rock Wort Concentrates contain:

Ale Malt, Pilsner Malt, Caramalt, Roasted Malt, Green Bullet Hops.



Black Rock Home Brewing



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