

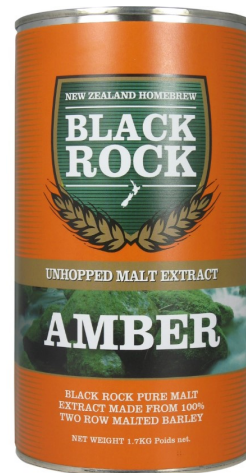


Tropical IPA

Try out NZ hops latest release in this juicy, smooth IPA brew. Intense tropical fruit and citrus aromas of pineapple, passionfruit, peach and grapefruit

Ingredients:

- 3.4 kg Black Rock Lager
- 1.7 kg Black Rock Amber
- 11.5 g Fermentis US-05 yeast
- 140g NZ Hops " Hort 4337" hops



Recipe:

Clean & sanitise fermenter and associated equipment for brewing.

Dissolve the 5.2kg of wort concentrate into 1.5 Litres of boiling water in a large jugs and add to fermenter . Fill with cold quality brewing water to 23 litres achieving a starting wort temperature of 20 +/- 2°C.

Pitch yeast and maintain fermentation temperature around 20 °C.

Dry hop at day 3 with 50g Hort 4337 and dry hop a second time at day 8 with 90g Hort 4337

Allow FG of 1011-1013 to be stable for 4 days then crash cool fermenter to 1-3 °C for 2-3 days then keg or bottle using standard practices.

Specification:

Alcohol: 6.5 % ABV
Bitterness: 35 IBU
Colour: 8 SRM

Black Rock Wort contains:

Pilsner, Crystal, Roasted and Black malts



Black Rock Home Brewing



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