



American Brown Ale

Classic malt rich brown ale enhanced with complementary grapefruit, pine and tropical fruits.

Ingredients:

- 1.7 kg Black Rock Golden Ale
- 1.7 kg Black Rock Bock
- 1.7 kg Black Rock Amber
- 11.5 g Fermentis US-05 yeast
- 70g Chinook hops
- 70g Citra 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 30g Chinook/Citra and dry hop a second time at day 8 with 40g Chinook/Citra

Allow FG of 1010-1012 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: 6.2 % ABV
Bitterness: 35 IBU
Colour: 20 SRM

Black Rock Wort contains:

Pilsner, Ale, Caramalt, Crystal, Chocolate, Roasted and Black malts



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