



# Black Rock GingerAle

## Red Ale - DCBFF 2018

Classic American hopped red ale with a subtle twist of root ginger.

### Ingredients:

1.7 kg Black Rock Light  
1800 g Gladfield Vienna Malt  
1300 g Gladfield Aurora malt  
500g Gladfield Redback Malt  
320g Gladfield Shepherds Delight Malt  
30g Simcoe, 45g Amarillo, 15g Citra hop  
80g Fresh ginger root  
11.5g Fermentis US05



### Partial Mash Recipe:

Mash all Gladfield malts in 18 L of quality brewing liquor at 64 °C for 40 minutes.

Add 1.7 kgs of wort concentrate and adjust volume to 23 L

Boil 45 minutes with 10g of Amarillo hop

Whirlpool 15g Simcoe, 20g Amarillo & 70g of sliced ginger root

Immersion chill brew to 20 °C.

Clean & sanitise fermenter and associated equipment

Fill fermenter and pitch yeast at a start temperature of 20 +/- 3 °C.

Day 7 dry hop 15g Simcoe, 15g Amarillo, 15g Citra & 10g sliced root ginger

Allow 3 days of infusion, 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: 42 IBU  
Colour: 33 SRM

### Black Rock Wort contains:

Pilsner malt



Black Rock Home Brewing



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