



# Black Rock Jungle Juice

## Cider - DCBFF 2018

**A tropical concoction of mango, passionfruit pulp, pineapple juice and orange complement Hawkes Bay apple cider.**

### **Ingredients:**

3.3 kg Black Rock Cider

1 kg Black Rock Brewing Sugar

5 g Fermentis Safcider yeast

1 L Bon Accord Tropical Fruit Pulp

(<https://bonaccord.co.nz/our-products/fruit-pulp>)



### **Recipe:**

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 3.3 kg of cider concentrate and 1 kg of Brewing Sugar into 2 Litres of boiling water in a large jug and add to fermenter . Fill with cold brewing water to 21 litres achieving a starting cider temperature of 20 +/- 3 °C.

Sprinkle Safcider yeast onto surface cider surface to start fermentation.

Day 9 add 1 L pf Bon Accord Tropical fruit pulp

Ferment for approximately 12 days until a gravity of approx. 1.010 SG is achieved and has stabilised.

Crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

### **Specification:**

Alcohol: 5.8% ABV

Bitterness: N/A

Colour: 3 SRM

### **Black Rock Cider contains:**

100% Natural Apple juice Concentrate

### **Black Rock Liquid Brewing Sugar contains:**

100% Maltose



Black Rock Home Brewing



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[www.blackrock.co.nz](http://www.blackrock.co.nz)