



# Malty Cider

**An interesting spin on traditional cider this is an unlikely combination that really does work! Great refreshing Cider with light malty flavours. Tastes a bit like a shandy but better!**

## Ingredients:

1 x 1.65kg Black Rock Cider

1 x 1.7kg Black Rock Ultralight

11.5 g US05 yeast

\*Clarification agent



## Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve the 3.35kg of cider & liquid wort concentrate with 2 Litres of boiling water in a large jug and add to fermenter. Fill to a total of 21 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.

Continue to ferment until a final gravity of 1010SG.

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

## Specification:

Alcohol: 4.6% ABV

Bitterness: 2 IBU

Colour: 13 SRM

## Black Rock Wort Concentrates contain:

Cider Apple Juice Concentrate, Pilsner Malt, Maltose.



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