



Black Rock Mango Milkshake

NEIPA- DCBFF 2018

A tropical smoothie of Eldorado, Mosaic, Mango & Vanilla. Big on juiciness and summer quenching.

Ingredients:

1.7 kg Black Rock Light

1.7 kg Black Rock Wheat

500g Ale Malt

600 g Rolled Oats

300g Flaked barley

250g Crystal 20

100 g Raw wheat

300g Lactose Powder

37 g El Dorado, 60 g Mosaic Hop

2 tsp Vanilla paste, 1 vanilla bean

1 L Mango Puree, 11.5g Fermentis US05

Partial Mash Recipe:

Mash Oats, Barley, Raw Wheat, Ale malt and Crystal malt in 15 L of quality brewing liquor at 64 °C for 40 minutes.

Add 3.4 kgs of wort concentrate and adjust volume to 23 L

Boil 30 minutes with 7 g of Eldorado hop

Whirlpool Lactose powder, 30 g Mosaic, 30 g El Dorado & 2 tsp vanilla paste

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 5 add vanilla bean.

Day 7 add 30g of Mosaic hop and 1 L of mango puree

Allow 3 days of infusion, then crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices. Expected FG of 1018.

Specification:

Alcohol: 5.4% ABV

Bitterness: 40 IBU

Colour: 8 SRM

Black Rock Wort contains:

Pilsner & Wheat malts



Black Rock Home Brewing



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www.blackrock.co.nz