



# Black Rock #Mosaic

APA - DCBFF 2018

**American Pale Ale - Mosaic hopped to the bitter end.**

## **Ingredients:**

- 1.7 kg Black Rock Light
- 1.7 kg Black Rock Wheat
- 11.5 g Fermentis W34/70 yeast
- 210g Mosaic hops



## **Recipe:**

**Overview - Unhopped wort concentrate is boiled, whirlpoiled, chilled and fermented.**

Fill a wort kettle (brew pot) with 20 L of quality brewing water and start to heat. Add the 3.4 kgs of wort concentrate and bring to boil. Boil 5 minutes.

Whirlpool 100 g of Mosaic hops and immersion chill brew to 20 °C.

Clean & sanitise fermenter and associated equipment

Fill fermenter with chilled wort to give a start temperature of 20 +/- 3 °C.

Sprinkle the dried yeast onto wort surface to start fermentation

Day 5 dry hop 70g of Mosaic into fermenter.

When fermentation reaches a final gravity of 1.010 –12 SG dry hop remaining 40g Mosaic into brew.

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

## **Specification:**

Alcohol: 5.3% ABV  
Bitterness: 41 IBU  
Colour: 7 SRM

## **Black Rock Wort contains:**

Pilsner & Wheat malts



Black Rock Home Brewing



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www.blackrock.co.nz