

Black Rock #Mosaic

APA - DCBFF 2018

American Pale Ale - Mosaic hopped to the bitter end.

Ingredients:

- 1.7 kg Black Rock Light1.7 kg Black Rock Wheat11.5 g Fermentis W34/70 yeast
- 210g Mosaic hops



<u>Recipe:</u>

Overview - Unhopped wort concentrate is boiled, whirlpooled, 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:

Bitterness: Colour: Black Rock Wort contains:

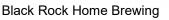
Pilsner & Wheat malts



5.3% ABV

41 IBU

7 SRM





Black Rock Home Brewing





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