



New Zealand Style Draught

This super easy to brew clean and crisp Draught will rival your mainstream favourite.

Ingredients:

1 x 1.7 kg Black Rock New Zealand Draught

1 x 1.7 kg Black Rock Unhopped Ultralight

200g Dextrose

11.5 g US05 yeast



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve the 3.4 kg of liquid wort concentrate with the dextrose & 2 Litres of boiling water in a large jug and add to fermenter. Fill to a total of 23 Litres with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3°C.

Sprinkle dried yeast onto wort surface and ferment at a temperature of 18 degrees celcius until gravity reaches 1.008

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

Specification:

Alcohol: 4.7% ABV

Bitterness: 19 IBU

Colour: 13SRM

Black Rock Wort Concentrates contain:

Pilsner Malt, Crystal Malt, Black Malt, Green Bullet Hops.



Black Rock Home Brewing



Black Rock Home Brewing



www.blackrock.co.nz