



# Tropical Ale

Inspired by the very popular 1# at AU GABS awards 2017. Higher in alcohol than the typical style but still very sessionable. Light in body and colour with a grassy tropical fruit aroma.

## Ingredients:

1 x 1.7 kg Black Rock Mexican Lager

1 x 1.7 kg Black Rock Unhopped Wheat

500g Dextrose

11.5 g US05 yeast

50 g Galaxy Hops

\*Clarification agent



## 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 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.

Sprinkle the 50 grams of hop pellets on to beer surface and continue to ferment until a final gravity of 1007SG.

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

## Specification:

Alcohol: 6.34% ABV

Bitterness: 26 IBU

Colour: 6SRM

Black Rock Wort Concentrates contain:

Pilsner Malt, Wheat Malt, Green Bullet Hops.



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