



Black Rock

Berrylicious

Cider - Beervana 2018

Luscious boysenberry cider bursting with Nelson summer goodness

Ingredients:

3.3 kg Black Rock Cider
1 kg Black Rock Liquid sugar
7 g Fermentis Safcider yeast
500 mL Boysenberry concentrate
(Tasman Bay Berries
www.tasmanbayberries.co.nz)



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 3.4 kg of cider concentrate and 1 kg of brewing sugar into 2 Litres of boiling water in a large jug and add to fermenter . Fill with cold brewing water to 21 litres achieving a starting cider temperature of 20 +/- 3 °C.

Sprinkle the dried yeast onto cider surface and ferment for approximately 12 days until a gravity of approx. 1.010 SG is achieved and has stabilised.

Add 500 mL of boysenberry concentrate and crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

Specification:

Alcohol: 6.2% ABV
Bitterness: N/A
Colour: 40 SRM

Black Rock Cider contains:

Apple juice Concentrate



Black Rock Home Brewing



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www.blackrock.co.nz