



# Berrylicious

## Flavoured Cider - Beervana 2019

**Luscious boysenberry cider bursting with Nelson summer goodness.**

### **Ingredients:**

- 3.3 kg Black Rock Cider
- 1 kg Black Rock Liquid sugar
- 5 g Fermentis Safcider yeast
- 5g Yeast nutrient
- 500 mL Tasman Bay Berries Boysenberry concentrate



### **Recipe:**

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 3.3 kg of cider concentrate and 1 kg liquid 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.

Add Safcider yeast and nutrient to start fermentation.

Day 5 add 500 ml of Boysenberry concentrate

Ferment for approximately 7 days until a gravity of approx. 1.006 SG is achieved.

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

### **Specification:**

Alcohol: 6.7% ABV  
Colour: 40 SRM

### **Black Rock Cider contains:**

100% Pure Apple juice Concentrate



Black Rock Home Brewing



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