



Big Brut

Brut IPA - Beervana 2019

El Dorado, Mosaic, and Citra team up with Rice and Maize for a smooth, crisp, tropically dry IPA sensation.

Ingredients:

- 1.7 kg Black Rock Wheat
- 1 kg Pilsner malt
- 400g Vienna malt
- 800g flaked rice
- 800g flaked wheat
- 23g Fermentis US05 yeast
- 3 mL White Labs Ultra-Ferm
- 85g Mosaic, 85g Citra, 85 g Eldorado



Overview: This recipe requires a partial mash step see “Partial Mashing your Brew” in the “How to Brew” tab at www.blackrock.co.nz for tutorials if you are new to this procedure.

Mash all grains into 18 L of brewing water at 64°C for 40 minutes, then raise to 72°C for 30 mins

Remove the spent grains then add 1.7 kg of wort concentrate and adjust volume to 23 L

Boil 45 minutes

Whirlpool 25g Mosaic, 25g Citra, 25 g Eldorado

Immersion chill brew to 20 °C.

Clean & sanitise fermenter and associated equipment

Fill fermenter and pitch yeast at a 20 +/- 3 °C.

Dry hop day 3 & day 9 with 30g Mosaic, 30g Citra, 30g Eldorado

Add Ultra-Ferm on day 5

When FG of approx. 1000 SG has been stable for 3 days crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

Specification:

Alcohol: 7.9% ABV
Bitterness: 30 IBU

Black Rock Wort contains:

Wheat malt



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