



Idaho 7

IIPA - DCBFF 2019

West Coast Double IPA

Ingredients:

2*1.7 kg Black Rock Light

1.4kg Ale malt

800g Rolled oats,

230g Vienna malt, 140g Light Crystal

57g Idaho 7 hop, 36g Simcoe hop, 72g Amarillo hop, 42g Citra hop

2*11.5g US-05 yeast



Partial Mash Recipe:

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

Lauter then add 3.4 kgs of wort concentrate and adjust volume to 23 L

Boil 45 minutes

Hop kettle addition at 45 mins—15g Amarillo, 8g Idaho 7, 8g Simcoe

Whirlpool 1 at 85°C - 7g Amarillo, 7g Citra, 7g Idaho 7, 7g Simcoe

Whirlpool 2 at 77°C—15g Amarillo, 7g Citra, 7g Idaho 7, 7g Simcoe

Immersion chill brew to 20 °C.

Clean & sanitise fermenter and associated equipment

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

Dry hop 1 (day 1) - 21g Amarillo, 7g Idaho 7

Dry hop 2 (day 5) - 14g Citra, 14g Amarillo

Dry hop 3 (day 9) - 28g Idaho 7, 14g Simcoe, 14g Citra

When FG of 1018 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: 8.0% ABV

Bitterness: 50 IBU

Colour: 12 SRM

Black Rock Wort contains:

Pilsner malt



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