



Black Rock Juiced UP

NEIPA - Beervana 2018

A tropical cyclone of pineapple, mango and stone fruit. This juicy milkshake IPA oozes sunshine and good time.

Ingredients:

- 1.7 kg Black Rock Pale Ale
- 1.7 kg Black Rock Wheat
- 300g Lactose
- 11.5 g Fermentis S-04 yeast
- 115g Azacca
- 70g Mosaic
- 70g Citra
- 1 Vanilla pod



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 3.4 kg of wort concentrate and 300g lactose into 2 Litres of boiling water in a large jug and add to fermenter . Fill with cold quality brewing water to 21 litres achieving a starting wort temperature of 20 +/- 3 °C.

Sprinkle the dried yeast onto wort surface and ferment for 4 days then dry hop 50g Azacca, 30g Mosaic, 30g Citra and add split vanilla pod.

At day 7 of fermentation with a final gravity of 1.012 SG dry hop remaining 65g Azacca, 40g of Mosaic and 40g of Citra.

Allow 3 days of dry hop and vanilla infusing, then crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

Specification:

Alcohol: 4.1% ABV
Bitterness: 30 IBU
Colour: 9 SRM

Black Rock Wort contains:

Pilsner and Wheat malts



Black Rock Home Brewing



Black Rock Home Brewing



www.blackrock.co.nz