



Mangolicious

Flavoured Cider - Beervana 2019

Mango and Coconut Cider bringing the warm tropics home for winter.

Ingredients:

- 3.3 kg Black Rock Cider
- 1 kg Black Rock Liquid sugar
- 5 g Fermentis Safcider yeast
- 5g Yeast nutrient
- 100g Fresh as freeze dried mango
- 50g Fresh as freeze dried passionfruit
- Coconut flavouring to taste



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.

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

Add freeze dried mango and passionfruit and coconut flavour

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

Specification:

Alcohol: 6.7% ABV
Colour: 7 SRM

Black Rock Cider contains:

100% Pure Apple juice Concentrate



Black Rock Home Brewing



Black Rock Home Brewing



www.blackrock.co.nz