



Passionfruit Haze

Hazy New England - DCBFF 2019

Hazy Passionfruit Milkshake IPA

Ingredients:

- 1.7 kg Black Rock Blonde
- 1.7 kg Black Rock Wheat
- 1.4kg Ale malt
- 700g Rolled oats,
- 350g Flaked wheat, 350g Flaked barley
- 185g Light crystal malt
- 700g Lactose
- 80g Riwaka hops
- 2 kg Passion fruit pulp (seedless)
- 11g Lallemand American East Coast Ale



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
- Whirlpool Riwaka hops and passionfruit pulp
- Immersion chill brew to 20 °C.
- Clean & sanitise fermenter and associated equipment
- Fill fermenter and pitch yeast at a 20 +/- 3 °C.
- When FG of 1014 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: 5.20% ABV
- Bitterness: 30 IBU
- Colour: 9 SRM

Black Rock Wort contains:

- Pilsner, Wheat



Black Rock Home Brewing



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