



Riwaka Reviver

NZPA - DCBFF 2019

Black Rocks pale ale show casing New Zealand Riwaka hop. Citrusy grapefruit and tropical passionfruit.

Ingredients:

- 1.7 kg Black Rock Light
- 1.7 kg Black Rock Wheat
- 0.85 kg Black Rock Ultralite
- 240g Riwaka hop
- 11.5 g Fermentis US05 yeast



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 4.25 kg of wort concentrate into 21 Litres of hot water in brew kettle.

Bring to boil, then whirlpool 120g Riwaka for 5 mins

Chill to 20 +/- 3 °C and transfer to fermenter

Pitch yeast

Dry hop at day 3 with 50g Riwaka and dry hop a second time at day 10 with 70g Riwaka..

Allow FG to be stable for 4 days then crash cool fermenter to 1-3 °C for 2-3 days then keg or bottle using standard practices.

Specification:

Alcohol: 6.5% ABV
Bitterness: 45 IBU
Colour: 14 SRM

Black Rock Wort contains:

Pilsner, Wheat malts



Black Rock Home Brewing



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