



# Black Rock Route 67

APA - Beervana 2018

**Mosaic & Citra detour to the Yakima's finest. A grapefruit and mango symphony worthy of the drive.**

## **Ingredients:**

1.7 kg Black Rock Golden Ale

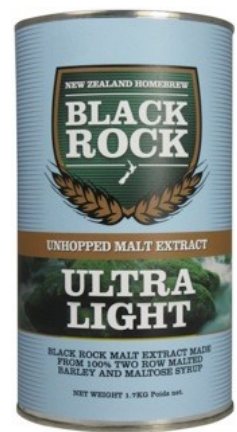
1.7 kg Black Rock Pale Ale

0.85 kg Black Rock Ultralite

11.5 g Fermentis US05 yeast

80g Mosaic

80g Citra



## **Recipe:**

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 4.25 kg of wort concentrate 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 30g Mosaic and 30g Citra into brew.

At day 7 of fermentation with a final gravity of 1.012 SG dry hop remaining 50g of Mosaic and 50g of Citra.

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

## **Specification:**

Alcohol: 6.3% ABV

Bitterness: 40 IBU

Colour: 10 SRM

## **Black Rock Wort contains:**

Pilsner, Ale, Caramalt, and Roasted malts



Black Rock Home Brewing



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www.blackrock.co.nz