



The Rock

APA - Beervana 2019

Black Rocks foundation Pale Ale suped up this year with the new hop on the block - SABRO. Complex fruity, citrus flavours of tangerine, coconut and tropical fruits

Ingredients:

1.7 kg Black Rock Golden Ale

1.7 kg Black Rock Wheat

0.85 kg Black Rock Ultralite

11.5 g Fermentis US05 yeast

105g Sabro

70g Mosaic

70g Amarillo



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 35g Sabro, 20g Mosaic, 20g Amarillo for 5 mins

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

Pitch yeast

Dry hop at day 3 and day 10 with 35g Sabro, 25g Mosaic, 25g Amarillo.

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: 6.2% ABV

Bitterness: 45 IBU

Colour: 14 SRM

Black Rock Wort contains:

Pilsner, Ale, Caramalt, Wheat and Roasted malts



Black Rock Home Brewing



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