



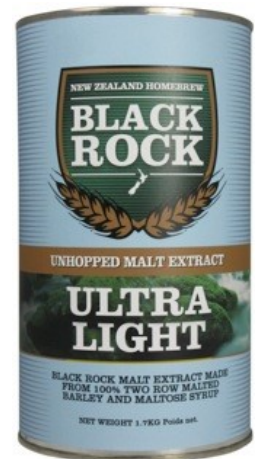
The Rock II

APA - DCBFF 2019

Rolling out our foundation Pale Ale again this year with a complex hop bill of Yakima's finest.

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
- 60g Mosaic
- 40g Amarillo
- 40g Simcoe
- 40g Centennial



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.

Pitch yeast

Dry hop at day 3 and day 10 with 30g Mosaic, 20g Amarillo, 20g Simcoe, 20g Centennial.

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: 6.30% 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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