



Xtra Pale

XPA- Beervana 2019

Sessionable XPA hopped with the 3 American faves Centennial, Amarillo & Citra.

Ingredients:

2 x 1.7 kg Black Rock Unhopped Blonde

400g Milled Carapils Malt

400g Milled Wheat Malt

400g Dextrose

15g Pacific Jade Hops

45g Centennial Hops, 40g Amarillo Hops

40g Citra Hops

11.5 g SAFALE US-05 yeast



Overview: This recipe requires a partial mash step see “Partial Mashing your Brew” in the “How to Brew “ tab at www.blackrock.co.nz for tutorials if you are new to this procedure.

Mash all grains into 12L of brewing water at 64°C for 45 minutes.

Remove spent grains then add 3.4 kg of wort concentrate and 400g of dextrose.

Bring to boil and add the 15g Pacific Jade Hops.

Boil 30 minutes

Whirlpool 20g Centennial, 15g Amarillo, 15 g Citra

Immersion chill brew to 20-30°C.

Clean & sanitise fermenter and associated equipment

Fill fermenter with cooled wort and top up with cold water to 23L and pitch yeast at a 20 +/- 3 ° C.

Dry hop day 7 with 25g Centennial, 25g Amarillo, 25g Citra

When FG of approx. 1008 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

Black Rock Wort Concentrates contain:

Lager Malt.

Specification:

Alcohol: 6.0% ABV

Bitterness: 38 IBU

Colour: 8 SRM



Black Rock Home Brewing



Black Rock Home Brewing



www.blackrock.co.nz