

Black Rock Aussie Pale Ale



DIFFICULTY LEVEL 2
Includes dry hop step.

Cascade and Galaxy dry hops complementing a combination of Pilsner and Wheat malts to make an easy drinking Pale Ale to enjoy in the summer sunshine.

Ingredients:

Black Rock Classic Xtra Pale Ale 1.7kg

Black Rock Unhopped Wheat 1.7kg

11.5g Fermentis Yeast: SafAle™ US-05

70g Cascade Hops

25g Galaxy Hops



Method:

1/ Clean and sanitise fermenter and associated equipment for brewing.

2/ Dissolve 3.4kg of wort concentrate into 1.5L of boiling water in a large jug and add to fermenter.

3/ Fill with cold quality brewing water to 21L achieving a starting wort temperature of 20 +/- 3°C.

4/ Sprinkle the dried yeast onto wort surface and ferment for 2 days then dry hop 20g Cascade into brew.

5/ At day 7 of fermentation, dry hop remaining 50g of Cascade and 25g of Galaxy.

6/ Once all signs of fermentation have ceased for at least 24 hours (check this with hydrometer), then crash cool fermenter to 1-3°C for 48-72 hours (if possible) and keg or bottle using standard practices.

Specification:

Alcohol:	5.1% ABV
Bitterness:	18 IBU
Colour:	5 SRM

Black Rock Wort contains: Pilsner, Wheat Malts