Black Rock BIB “Pimped up Pilsner” Recipe

Try Dan’s recipe from his YouTube video, where he takes a Bag in Box kit to a new level, whirlpooling hops to boost the hop flavour and aroma without adding extra bitterness.

Note: you will need a 8L pot or larger for this recipe.

Ingredients:



Black Rock Lager (Bag in Box) Kit

50g Wakatu Hops

50g Riwaka Hops

50g Nelson Sauvin Hops

Method:

1/ Clean and sanitise fermenter and associated equipment for brewing.
2/ Bring to the boil 4-5L of water (follow video for how to) Once at a boil submerse a sieve in the boiling water to sanitise. Set aside sieve on a sanitary surface (you will use this later)
3/ Turn off the heat and stir in the BR Lager kit along with 50g of Wakatu hops and 25g of Nelson Sauvin.
keep stirring for 5-10 mins.
4/ Add 10L of cold water to the sanitised fermenter.
5/ Using the sanitised sieve proceed to add the hot wort to the fermenter and strain out the hops.
6/ Add more cold water to the fermenter to achieve a total volume of 23L.
7/ Achieving a “starting wort” temperature of 12-15
1 +/- 1°C is optimal for the yeast provided and will give a true Lager finish to the beer. If this is not achievable then 18-20°C (Ale Temperatures) will also produce good results.
8/ Sprinkle dried yeast onto wort surface and leave to ferment for approximately 5 days at a Lager temperature of 12-15°C (or 18-20°C Ale Temperatures).
9/ Day 5 - Add 50g of Riwaka and 25g Nelson Sauvin hop pellets to the fermenter and raise temperature to 20°C and continue to
ferment.
10/ Once all signs of fermentation have ceased for at least 24 hours (check this with hydrometer), then crash cool as close to 2°C as possible.
11/ Add clarification agent as per manufacturer instruction (optional)
12/ 48-72 hours later transfer to keg or bottle using standard practices minimising any oxygen exposure.
13/ 2 -3 weeks later consume and enjoy!