

Black Rock G.O.A.T Hazy IPA



DIFFICULTY LEVEL 2
Dry hop step required.

Our take on Black Hops epic Hazy IPA.

Ingredients:

Black Rock Classic Wheat 1.7kg
Black Rock Unhopped Light 1.7kg
Mangrove Jack's Hophead Ale M66 Yeast
100g Columbus Hops
50g Citra Hops



Method:

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

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

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

4/ Sprinkle dried yeast onto wort surface and ferment for approximately 4 days.

5/ Sprinkle the 150g of hop pellets on to beer surface and continue to ferment.

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: 6.0% ABV