

Black Rock Hoegaarden



DIFFICULTY LEVEL 1
Easy as!

Our take on the classic Hoegaarden Witbier.

Ingredients:

Black Rock Crafted Witbier 1.7kg

Black Rock Unhopped Wheat 1.7kg

Mangrove Jack's Belgian Wit M21 Yeast



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 22L 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 7 days.

5/ 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: 4.9% ABV