

Black Rock Malty Cider



DIFFICULTY LEVEL 1
Easy as!

An interesting spin on traditional cider, this is an unlikely combination that really does work! Great refreshing Cider with light malty flavours. Tastes a bit like a shandy but better!

Ingredients:

Black Rock Classic Cider 1.65kg

Black Rock Unhopped Ultralight 1.7kg

11.5g Fermentis Yeast: SafAle™ US-05



Method:

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

2/ Dissolve the 3.35kg of cider and liquid wort concentrate with 2L of boiling water in a large jug and add to fermenter. Fill to a total of 21L with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3°C.

3/ Sprinkle dried yeast onto wort surface and ferment.

4/ 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:	4.6% ABV
Bitterness:	N/A
Colour:	13 SRM