

Black Rock Pacific Ale



DIFFICULTY LEVEL 2
Dry hop step required.

Inspired by the very popular Stone & Wood. Light in body and colour with a grassy tropical fruit aroma.

Ingredients:

Black Rock Classic Mexican Cerveza 1.7kg
Black Rock Classic Unhopped Wheat 1.7kg
500g Dextrose
11.5g Fermentis Yeast: SafAle™ US-05
50g Galaxy Hops



Method:

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

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

3/ Fill to a total of 21L 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/ Sprinkle the 50g 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:	6.34% ABV
Bitterness:	26 IBU
Colour:	6 SRM