

Black Rock – The Radler



DIFFICULTY LEVEL 2
Requires flavour additions.

A refreshingly light Lager with a citrus hit. Perfect for Summer days in the sun.

Ingredients:

Black Rock BIB Lager 2.3kg

11.5g Fermentis Yeast: SafLager™ W-34/70

2 x Flavour Burst Lime Food Essence 50ml

1 x Flavour Burst Lemon Food Essence 50ml

1 x Flavour Burst Orange Food Essence 50ml



Method:

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

2/ Dissolve 2.3kg of BIB Lager 2L of boiling water in a large jug and add to fermenter.

3/ Fill with cold brewing water to 23L achieving a starting temperature of 13 +/- 3 °C.

4/ Sprinkle yeast onto surface to start fermentation.

5/ Day 7 add Lime, Lemon and Orange flavourings.

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.