



# AMERICAN PALE ALE

Smooth and luscious Pale ale with a hop explosion of Mosaic and Citra – mango, guava, pineapple and lychee

## Ingredients

- 1 x 1.7 kg Black Rock Pale Ale
- 1 x 1.7 kg Black Rock Golden Ale
- 800g Black Rock Ultralite
- 11.5 g pkt US05 yeast
- 50 g Mosaic Hops
- 50 g Citra Hops
- Clarification agent



## Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve the 4.2 kg of liquid wort concentrate with 3 Litres of boiling water in a large jug and add to fermenter. Use some hot water to rinse out the cans.
- Fill to a total of 21 Litres with quality cold brewing water, aerating the wort with a spoon or paddle as you go
- When the wort temperature of 17-23°C, sprinkle the yeast onto the surface of the wort.
- Ferment for approximately 4 days at 12-25°C (ideally 15-22°C) to a gravity near 1020, then sprinkle the 100 grams of hop pellets on to the beer surface and continue to ferment to a final gravity of around 1012.
- Add clarification agent as per bottle instructions and chill beer to 1-2°C.
- After 36-48 hours, bottle and cold store for 3 weeks, or keg and condition for 5 days then enjoy!



### Specification:

Alcohol: 6.0% ABV  
Bitterness: 45 IBU  
Colour: 10 SRM

### Black Rock Wort

#### concentrates contain:

- Pilsner Malt
- Caramalt
- Ale Malt
- Roasted Malt

New Zealand Craft Brewing Co.