



# AUSTRALIAN PALE ALE

Cascade & Galaxy dry hops complementing a combination of Pilsner, Munich and Wheat to make an easy drinking Pale Ale to enjoy in the summer sunshine.

## Ingredients

- 1.7 kg Black Rock Mai Bock
- 1.7 kg Black Rock Unhopped Wheat
- 11.5 g Fermentis US05 yeast
- 70g Cascade Hops
- 25g Galaxy Hops



## Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve 2x 1.7kg of wort concentrate into 2 Litres of boiling water in a large jug and add to fermenter. Fill with cold quality brewing water to 21 litres achieving a starting wort temperature of 17-23 °C.
- Sprinkle the dried yeast onto wort surface and ferment for 2 days then dry hop 20g Cascade into brew.
- At day 7 of fermentation with a final gravity of 1.008SG dry hop remaining 50g of Cascade and 25g of Galaxy.
- Allow 3 days of dry hop infusing, then crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices.



### Specification:

Alcohol: 4.69% ABV  
Bitterness: 25 IBU  
Colour: 125 SRM

### Black Rock Wort Concentrates contain:

Pilsner, Caramalt, Chocolate, Black and Roasted Malts + Oats

New Zealand Craft Brewing Co.