



BERRYLICIOUS CIDER

Cider - Beervana 2018

Luscious boysenberry cider bursting with Nelson summer goodness

Ingredients

- 3.3 kg Black Rock Cider
- 1 kg Black Rock Liquid Sugar
- 7g Safcider yeast
- 500ml Boysenberry Concentrate



Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve 3.4 kg of cider concentrate and 1 kg of brewing sugar into 2 Litres of boiling water in a large jug and add to fermenter. Fill with cold brewing water to 21 litres achieving a starting cider temperature of 20 +/- 3 °C.
- Sprinkle the dried yeast (or rehydrate and add) to cider surface and ferment for approximately 12 days until a gravity of approx. 1.010 SG is achieved and has stabilised.
- Add 500 mL of boysenberry concentrate and crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices



Specification:

Alcohol: 6.2% ABV
Bitterness: N/A
Colour: 40 SRM

Black Rock Wort Concentrates contain:

- Apple Juice Concentrate

New Zealand Craft Brewing Co.