



DOUBLE TAKE DIPA

DIPA - Beervana 2018

US hit of Centennial, Mosaic, Simcoe and Amarillo, a flavour packed double IPA that will make you think twice.

Ingredients

- 1.7 kg Black Rock Golden Ale
- 1.7 kg Black Rock Export Pilsner
- 1.7 kg Black Rock Ultra Light
- 11.5 g US05 yeast
- 40g Centennial Hops
- 60g Mosaic Hops
- 40g Simcoe Hops
- 40g Amarillo Hops



Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve 5.1 kg of wort concentrate into 2.5 Litres of boiling water in a large jug and add to fermenter. Fill with cold quality brewing water to 19 litres achieving a starting wort temperature of 20 +/- 3 °C.
- Sprinkle the dried yeast (or rehydrate and add) to wort surface and ferment for 7 days then dry hop 20g Centennial, 30g Mosaic, 20g Simcoe, 20g Amarillo into brew.
- At day 11 of fermentation with a final gravity of 1.015 SG dry hop remaining 20g Centennial, 30g Mosaic, 20g Simcoe, 20g Amarillo into brew.
- 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: 7.2% ABV
Bitterness: 65 IBU
Colour: 15 SRM

Black Rock wort

concentrates contain:

- Pilsner, Ale & Roasted Malt
- Caramalt

New Zealand Craft Brewing Co.