



JUICED UP NEIPA

NEIPA - Beervana 2018 A tropical cyclone of pineapple, mango and stone fruit. This juicy milkshake IPA oozes sunshine and good time.

Ingredients

- 1 x 1.7 kg Black Rock Pale Ale
- 1 x 1.7 kg Black Rock Wheat
- 300g Lactose
- 11.5 g US04 yeast
- 70g Mosaic Hops
- 70g Citra Hops
- 115 g Azacca Hops
- 1 Vanilla pod (not pictured)



Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve 3.4 kg of wort concentrate and 300g lactose 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 20 +/- 3 °C.
- Sprinkle the dried yeast (or rehydrate and add) to wort surface and ferment for 4 days then dry hop 50g Azacca, 30g Mosaic, 30g Citra and add split vanilla pod.
- At day 7 of fermentation with a final gravity of 1.012 SG dry hop remaining 65g Azacca, 40g of Mosaic and 40g of Citra.
- Allow 3 days of dry hop and vanilla infusing, then crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices



Specification:

Alcohol: 4.1% ABV
Bitterness: 30 IBU
Colour: 9 SRM

Black Rock Wort concentrates contain:

- Pilsner & Wheat Malt

New Zealand Craft Brewing Co.