



# ROUTE 67 APA

## APA - Beervana 2018

Mosaic & Citra detour to the Yakima's finest. A grapefruit and mango symphony worthy of the drive.

## Ingredients

- 1 x 1.7 kg Black Rock Pale Ale
- 1 x 1.7 kg Black Rock Golden Ale
- 0.85 Kg Black Rock Ultralite
- 11.5 g US05 yeast
- 80 g Mosaic Hops
- 80 g Citra Hops



## Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve the 4.25 kg of liquid wort concentrate with 2 Litres of boiling water in a large jug and add to fermenter. Fill to a total of 21 Litres with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3°C.
- Sprinkle dried yeast (or rehydrate and add) to wort surface and ferment for approximately 4 days then dry hop 30g Mosaic and 30g Citra.
- At day 7 of fermentation with a final gravity of 1.012 SG, dry hop remaining 50g of Mosaic and 50g of Citra
- Allow 3 days of dry hop infusing, then crash cool fermenter to 1-3°C for 48-72 hours and keg or bottle brew using standard procedures.



### Specification:

Alcohol: 6.3% ABV  
Bitterness: 40 IBU  
Colour: 10 SRM

### Black Rock wort concentrates contain:

- Pilsner Malt
- Caramalt
- Roasted Malt

New Zealand Craft Brewing Co.