



SUMMER HARVEST NZ PALE ALE

NZPA - Beervana 2018

Nelson's harvest of Riwaka and Nelson Sauvignon Blanc brings a flavoursome citrus and passionfruit pale ale to the table.

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 pkt US05 yeast
- 120 g Riwaka Hops



Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve 4.25 kg 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 20 +/- 3 °C.
- Sprinkle the dried yeast (or rehydrate and add) to wort surface and ferment for 4 days then dry hop 40g Riwaka and 30g Nelson Sauvignon Blanc into brew.
- At day 7 of fermentation with a final gravity of 1.012 SG dry hop remaining 80g of Riwaka.
- 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: 6.1% ABV
Bitterness: 45 IBU
Colour: 11 SRM



Black Rock Wort concentrates contain:

- Pilsner
- Ale
- Caramalt
- Roasted Malt

New Zealand Craft Brewing Co.