



TROPICAL PALE ALE

Inspired by the very popular Pale Ale voted number 1 at AU GABS awards 2017. Higher in alcohol than a typical Tropical Ale but still smashable! Light in body and colour with a grassy tropical fruit aroma.

Ingredients

- 1 x 1.7 kg Black Rock Mexican Lager
- 1 x 1.7 kg Black Rock Unhopped Wheat
- 500g Dextrose
- 11.5 g US05 yeast
- 50g Galaxy Hops



Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve the 3.4 kg of liquid wort concentrate with the dextrose 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 17-21°C.
- Sprinkle dried yeast onto wort surface and ferment for approximately 7 days.
- Sprinkle the 50g of hop pellets on to beer surface and continue to ferment until a final gravity of approximately 1.007.
- If bottling, use standard bottle carbonation procedures at ambient temperature. If crash cooling brew prior to bottling, expect twice the time to carbonate in bottle.
- If kegging, add clarification agent as per manufacturers instructions and crash cool to around 1°C for 48 hours prior to kegging.



Specification:

Alcohol: 6.34% ABV
Bitterness: 26 IBU
Colour: 6 SRM

Black Rock wort concentrates contain:

- Pilsner & Wheat Malt
- Green Bullet Hops

New Zealand Craft Brewing Co.