



JUNGLE JUICE TROPICAL CIDER

A tropical concoction of mango, passionfruit pulp, pineapple juice and orange complement Hawkes Bay apple cider.

Ingredients

- 2x 1.7kg Black Rock Cider
- 1 kg Black Rock Brewing Sugar or 800g of dextrose
- 5 g Fermentis Safcider yeast
- 1 L Tropical Fruit Pulp - e.g. Bon Accord (<https://bonaccord.co.nz/our-products/fruit-pulp>)



Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve 2x 1.7kg of cider concentrate and 1 kg of Brewing Sugar into 2 Litres of boiling water in a large jug and add to fermenter. Fill with cold brewing water to 21 litres achieving a starting cider temperature of 17-23°C.
- Sprinkle Safcider yeast onto surface of the cider to start fermentation.
- Day 9 add 1 L tropical fruit pulp
- Ferment for approximately 12 days until a gravity of approx. 1.010 SG is achieved and has stabilised.
- Crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices



Specification:

Alcohol: 5.8% ABV
Bitterness: N/A
Colour: 3 SRM

Black Rock cider contains:

100% Natural Apple juice concentrate
Black Rock Liquid Brewing Sugar contains: 100% Maltose

New Zealand Craft Brewing Co.