



NEW ENGLAND IPA

The hottest beer style in the US right now, NEIPA is the hazy IPA with orange juice-like characteristics derived from the dry-hopping of New World hops

Ingredients

- 1 x 1.7 kg Black Rock Pale Ale
- 1 x 1.7 kg Black Rock Unhopped Wheat
- 11.5 g S04 yeast
- 100g Mosaic Hops
- 100 g Citra Hops



Recipe

- Clean & sanitise fermenter and associated equipment for brewing.
- Mix the 3.4 kg of wort concentrate with 3 Litres of boiling water in a large jug and add to the fermenter. Use some hot water to rinse out the cans.
- Fill to a total of 21 Litres with quality cold brewing water, aerating the wort with a spoon or paddle as you go.
- When the wort temperature of 17-23°C, sprinkle the yeast onto the surface of the wort and stir in.
- Ferment for 2 days at 12-25°C (ideally 15-20°C), then sprinkle 50g grams of Mosaic and 50g of Citra hop pellets on to the beer surface and continue to ferment.
- After 4 days of fermentation sprinkle the remaining 50g of Citra and 50g of Mosaic hop pellets on to the fermenting beer surface. Leave to finish fermentation for approximately 3 more days until a final gravity of around 1012.
- Chill beer to 1-2°C.
- After 36-48 hours, bottle and cold store for 3 weeks, or keg and condition for 3-5 days then enjoy!



Specification:

Alcohol: 4.5% ABV
Bitterness: 30 IBU
Colour: 6 SRM

Black Rock wort concentrates contain:

- Pilsner Malt
- Wheat

New Zealand Craft Brewing Co.