



EASY AS BREW

NZ SESSION IPA



WHAT IS IN THE KIT:



- 2 x Black Rock Crafted India Pale Ale (1.7kg) Ingredient Cans
- 4 x 25g Vacuum Sealed NZ Wakatu Hops (unless substituted)
- 1 x LalBrew Nottingham Yeast (11g).

EASY AS BREW

NZ SESSION IPA

A hop-driven, easy-drinking sessionable IPA for when you're big on hops but want lower ABV and a higher drinkability. The aromatic New Zealand hops in this brew scream floral citrus with a strong overtone of fresh zesty lime served up on a low ABV light malty brown body.

BREW SPECIFICATION

Volume	23 liters
IBU's	- 48
OG	1.043-1.048
FG	1.012
ABV	4.2-4.4% (+0.5% if blotting)
Colour	20 EBC

CUT THIS OUT FOR YOUR TAP HANDLE



INSTRUCTIONS:

For beginner instructions on how to home brew, please check out our guide by following this link.

1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as StellarSan.

2 PREPARE INGREDIENT CANS

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in to soften the syrup contents inside to allow for easier pouring.

3 STEEPING YOUR SPECIALTY GRAINS

Bring 2L of good-tasting water to a gentle boil and add a few tablespoons of plain sugar to aid in hop extraction. Take your mesh hop sock and add in 50g of your Wakatu hops (about 1/2 of the 100g bag) before retying (if you don't have a hop sock, you can add these in loose, just make sure to

To purchase the recipe kit Bishop Tap Handle Use QR Code Below

