

NEW ZEALAND  
PREMIUM CONCENTRATED BREWER'S WORT

BLACK  
ROCK

HOME BREW  
RECIPE

## Black Rock English Porter



DIFFICULTY LEVEL 1  
Easy as!

London-Style Porter – soft, slightly sweet with a chocolate-caramel malt profile, and moderate bitterness.

### Ingredients:

- 1.7kg Black Rock Classic Porter
- 1.7kg Black Rock Unhopped Amber
- 11.5g Fermentis Yeast: SafAle™ US-05



### Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve the 3.4kg of wort concentrate into 1.5L of boiling water in a large jugs and add to fermenter. Fill with cold quality brewing water to 21L achieving a starting wort temperature of 20 +/- 2°C.
- 3/ Pitch yeast and maintain fermentation temperature around 20°C.
- 4/ Once all signs of fermentation have ceased for at least 24 hours (check this with hydrometer), then crash cool fermenter to 1-3°C for 48-72 hours (if possible) and keg or bottle using standard practices.

### Specification:

Alcohol: 4.8% ABV

Bitterness: 18 IBU

Colour: 18 SRM

Black Rock Wort contains: Pilsner, Caramalt, Crystal, Chocolate, Roasted and Black Malts

