

NEW ZEALAND  
PREMIUM CONCENTRATED BREWER'S WORT

BLACK  
ROCK

HOME BREW  
'CLONE'  
RECIPE

# Black Rock Boniface the Darkness Stout



DIFFICULTY LEVEL 2  
Includes dry hop step.

## Ingredients:

- Black Rock Classic Stout 1.7kg
- Black Rock Classic Porter 1.7kg
- Black Rock Unhopped Dark 850g
- 11.5g Fermentis Yeast: SafAle™ S-04
- 55g Columbus Hops
- 35g Centennial Hops



## Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve the 4.25kg of liquid wort concentrate with 3L of boiling water in a large jug and add to fermenter.
- 3/ Fill to a total of 23L with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3°C.
- 4/ Sprinkle dried yeast onto wort surface and ferment for 2 days.
- 5/ Sprinkle 20g of Columbus hops onto the ferment beer surface and continue to ferment for a further 4 days.
- 6/ After 6 days sprinkle all remaining hops on to ferment beer surface and continue to ferment.
- 7/ 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: 6.3% ABV  
Bitterness: 35 IBU  
Colour: 71 EBC

