

NEW ZEALAND  
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK  
ROCK**



HOME BREW  
RECIPE

# Black Rock Insomnia

## Coffee Bourbon Porter



DIFFICULTY LEVEL 2  
Requires multiple  
flavour additions.

Freshly roasted blend of coffee, vanilla and bourbon, with a touch of Porter. Rich and aromatic with a smooth latte finish.

### Ingredients:

- Black Rock Classic Stout 1.7kg
- Black Rock Classic Porter 1.7kg
- 500g Lactose
- 11.5g Fermentis Yeast: SafAle™ US-05
- 150g Whole Coffee Beans
- 50mL Still Spirits Top Shelf Bourbon Essence
- 500mL of Cold Brew Coffee
- 1 Vanilla Bean
- 350mL of McKenna Bourbon



### Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing
- 2/ Dissolve 3.4kg of wort concentrate and 500g of lactose into 2L of boiling water in a large jug and add to fermenter. Fill with cold brewing water to 21L achieving a starting wort temperature of 20 +/- 3°C
- 3/ Sprinkle the dried yeast onto wort surface and ferment for approximately 6 days. Add the coffee beans, bourbon extract, cold brew coffee, vanilla (bean split) and Wild Turkey to fermenter and allow to infuse for 2 days
- 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: 5.0% ABV

Bitterness: 44 IBU

Colour: 90 SRM

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

