

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

BLACK
ROCK



HOME BREW
RECIPE

Black Rock Jaffa Milk Stout



DIFFICULTY LEVEL 2
Requires flavour
additions.

A milky Chocolate Stout infused with Orange and Vanilla to make reminiscent of the Baldwin Street Jaffa Race!

Ingredients:

- 2x Black Rock Classic Stout 1.7kg
- 400g Lactose
- 200g Cacao Nibs
- 200mL Orange Syrup/Concentrate
- 1 Vanilla Bean
- 11.5g Fermentis Yeast: SafAle™ US-05



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 3.4kg of wort concentrate and 400g of lactose into 2L of boiling water in a large jug and add to fermenter.
- 3/ Fill with cold brewing water to 20L achieving a starting wort temperature of 20 +/- 3°C.
- 4/ Sprinkle the dried yeast onto wort surface and ferment for approximately 6 days.
- 5/ Add the orange syrup, vanilla (bean split) and cacao nibs to fermenter and allow to infuse for 5 days.
- 6/ 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: 4.7% ABV

Bitterness: 25 IBU

Colour: 125 SRM

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

