

NEW ZEALAND  
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK  
ROCK**



HOME BREW  
RECIPE

## Black Rock Insomnia II

Porter - DCBFF 2018



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. A Black Rock favourite brewed harder....

### Ingredients:

Black Rock Classic Stout 1.7kg  
Black Rock Classic Porter 1.7kg  
Black Rock Unhopped Amber 1.7kg  
500g Dextrose  
500g Lactose  
11.5g Fermentis Yeast: SafAle™ US-05  
150g Whole Coffee Beans  
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 5.1 kg of wort concentrate , 500g dextrose and 500g lactose into 2.5 Litres of boiling water in a large jug and add to fermenter.
- 3/ Fill with cold brewing water to 21L achieving a starting wort temperature of 20 +/- 3 °C.
- 4/ Sprinkle the dried yeast onto wort surface and ferment for approximately 9 days.
- 5/ Add the coffee beans, cold brew coffee, vanilla (bean split) and McKenna bourbon to fermenter and allow to infuse for 2 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: 7.9% ABV

Bitterness: 47 IBU

Colour: 125 SRM

Black Rock Wort contains: Pilsner, Chocolate, Caramalt,  
Oats, Crystal, wheat and Roasted malts.

