

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**

HOME BREW
RECIPE

Black Rock Harriet's Coco Sticky Stout



DIFFICULTY LEVEL 2
Multiple flavour additions.

2023 Emerging Brewers competition winner.
Decadent stout with a touch of coconut and date.

Ingredients:

2 x Black Rock Classic Stout 1.7kg
Black Rock Classic Porter 1.7kg
2 x 11.5g Fermentis Yeast: SafAle™ US-05
760g Lactose Powder
1 packet Ceres Organic Coconut Chips
10g Vanilla Paste
150g Dates
1 Cinnamon Quill



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve 5.1kg of wort concentrate, 760g lactose into 2.5L of boiling water in a large jug and add to fermenter.
- 3/ Fill with cold brewing water to 23L achieving a starting wort temperature of 20 +/- 3°C, then add 10g vanilla paste and mix.
- 4/ Sprinkle the dried yeast onto wort surface and ferment for approximately 5 days.
- 5/ Toast coconut chips in oven at 180°C for 5-10mins until golden (watch as not to burn!)
- 6/ Add the coconut, dates, and cinnamon quill to fermenter and allow to infuse until end of fermentation (approx. 12 days).
- 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.

