



Black Rock Insomnia II

Porter - DCBFF 2018

Freshly roasted blend of Columbian coffee, vanilla and bourbon, with a touch of Porter. Rich and aromatic with a smooth latte finish. A 2018 Beervana favourite brewed harder....

Ingredients:

- 1.7 kg Black Rock Miners Stout
- 1.7 kg Black Rock Bock
- 1.7 kg Black Rock Creamy Brown
- 500g Dextrose
- 500g Lactose
- 11.5 g Fermentis US05 yeast
- 150g whole coffee beans (L'affare Primo)
- 500 mL of 10% cold brew coffee (L'affare Primo)
- 1 Vanilla bean
- 350 mL of Wild Turkey bourbon



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 5.1 kg of wort concentrate , 500 g dextrose and 500g lactose into 2.5 Litres of boiling water in a large jug and add to fermenter . Fill with cold brewing water to 21 litres achieving a starting wort temperature of 20 +/- 3 °C.

Sprinkle the dried yeast onto wort surface and ferment for approximately 9 days until a gravity of approx. 1026SG is achieved.

Add the coffee beans (in 2 wire cages), cold brew coffee, vanilla (bean split) and Wild Turkey to fermenter and allow to infuse for 2 days.

Crash cool fermenter to 1-3 °C for 48-72 hours 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, Crystal, and Roasted malts



Black Rock Home Brewing



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