



# Old Oaked Porter

Porter - Beervana 2019

**Hefty malts combine to make this new Black Rock Porter Infused with scorched bourbon oak. A little sweet, a little smokey.**

## Ingredients:

- 1.7 kg Black Rock Creamy Brown
- 1.7 kg Black Rock Crafted Oatmeal Stout
- 1.7 kg Black Rock Crystal
- 300g Gladfield Light Chocolate Malt
- 200 g Gladfield Gladiator malt
- 150g Chocolate Malt
- 150g Gladfield Black Malt
- 125 mls Wild Turkey Bourbon
- 5 Cubes Oak Bourbon Barrell
- 2 x US05 Yeast



**Overview:** This recipe requires a partial mash step see “Partial Mashing your Brew” in the “How to Brew” tab at [www.blackrock.co.nz](http://www.blackrock.co.nz) for tutorials if you are new to this procedure.

Soak Oak barrel cubes in Bourbon, leave for 7 days.

Mash all malts in 15 L of quality brewing liquor at 65 °C for 30 minutes.

Remove spent grains and add 5.1kgs of Black Rock wort concentrate and adjust volume to 23 L

Boil 15 minutes

Immersion chill brew to 20 °C.

Clean & sanitise fermenter and associated equipment

Fill fermenter and pitch yeast at a start temperature of 20 +/- 3 °C.

Day 7 add bourbon soaked oak cubes, and remainder of bourbon to fermenter

Allow 3 days of infusion, then crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

## Specification:

Alcohol: 7 % ABV  
Bitterness: 14 IBU  
Colour: 75 SRM

## Black Rock Worts contains:

Pilsner, Crystal, Caramalt, Roasted, Chocolate, Black malts & Oats



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[www.blackrock.co.nz](http://www.blackrock.co.nz)