



# Coffee Bourbon Porter

*Dark and Rich with aromatic coffee notes and a roasted malty bourbon undertones.*

## Ingredients:

*1 x 1.7 kg Black Rock Miners Stout*

*1 x 1.7 kg Black Rock Bock*

*11.5 g US05 yeast*

*200 g coffee beans*

*30 mL bourbon essence*

*180 mL of espresso or 250 mL freshly brewed strong coffee*

*Clarification agent*



## Recipe:

*Clean & Sanitise fermenter and associated equipment for brewing.*

*Dissolve 3.4 kg of liquid malt wort concentrate into 3 Litres of boiling water in a large jug and add to fermenter to a total of 21 Litres with quality cold brewing water, achieving a starting wort temperature of 20 +/- 3 °C.*

*Sprinkle dried yeast onto wort surface and ferment for approximately 6 days until a final gravity of 1015 SG is achieved.*

*Add the 200 g of coffee beans, coffee extract and bourbon essence to fermenter and allow to infuse for 2 days.*

*Add clarification agent as per manufacturer instruction and chill fermenter to as close to 0°C as possible.*

*After 36-48 hours keg or bottle brew using standard practices.*

## Specification:

**Alcohol:** 4.5% ABV

**Bitterness:** 44 IBU

**Colour:** 87 SRM

## Black Rock Wort Concentrates contain:

*Pilsner, Chocolate, Caramalt, Crystal, and Roasted malts*



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