



English Porter

London-Style Porter—soft, slightly sweet with a chocolate-caramel malt profile, and moderate bitterness.

Ingredients:

1.7 kg Black Rock Bock

1.7 kg Black Rock Amber

11.5 g Fermentis S-04 yeast



Recipe:

Clean & sanitise fermenter and associated equipment for brewing.

Dissolve the 3.4 kg of wort concentrate into 1.5 Litres of boiling water in a large jugs and add to fermenter . Fill with cold quality brewing water to 21 litres achieving a starting wort temperature of 20 +/- 2°C.

Pitch yeast and maintain fermentation temperature around 20 °C.

Allow FG of 1010-1012 to be stable for 4 days then crash cool fermenter to 1-3 °C for 2-3 days then keg or bottle using standard practices.

Specification:

Alcohol: 4.8% ABV
Bitterness: 18 IBU
Colour: 18 SRM

Black Rock Wort contains:

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



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