



# Black Rock Jaffa Milk Stout

**A milky chocolate stout infused with orange & vanilla to make reminiscent of the Baldwin Street Jaffa race!**

## **Ingredients:**

- 2 x 1.7 kg Black Rock Oatmeal Stout
- 400g Lactose
- 200g Cacao Nibs
- 200ml Blue Frog Zesty Orange Syrup
- 1 Vanilla bean
- 11.5 g Fermentis US05 yeast



## **Recipe:**

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 3.4 kg of wort concentrate and 400g of lactose into 2 Litres of boiling water in a large jug and add to fermenter . Fill with cold brewing water to 20 litres achieving a starting wort temperature of 20 +/- 3 °C.

Sprinkle 200g Cacao Nibs into the fermenter.

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

Add the orange syrup, vanilla (bean split) to fermenter and allow to infuse for 5 days.

Crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

Ideally nitrogenate or bottle as per normal procedures.

## **Specification:**

- Alcohol: 4.69% ABV
- Bitterness: 25 IBU
- Colour: 125 SRM

## **Black Rock Wort contains:**

Pilsner, Caramalt, Chocolate, Black and Roasted malts + Oats.



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