



# Black Rock RnR

Milk Stout - DCBFF 2018

**Juicy Californian raisins aged on Jamaican dark rum amplify a decadent and moreish vanilla milk stout treat.**

## **Ingredients:**

- 1.7 kg Black Rock Oatmeal Stout
- 1.7 kg Black Rock Bock
- 1.7 kg Black Rock Creamy Brown
- 600 g Californian juicy raisins
- 350 mL Stolen dark rum
- 1 Vanilla pod
- 400g Lactose
- 80g Dutch cocoa powder
- 100g Cacao nibs
- 2 tsp Vanilla paste
- 11.5 g Fermentis US05 yeast



## **Recipe:**

Steep raisins and a vanilla pod in dark rum in a jar. Allows infusing for 9 days during fermentation  
Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve 5.1 kg of wort concentrate, lactose, cocoa powder, and vanilla paste into 2.5 Litres of boiling water in a large jug and add to fermenter . Add cacao nibs and fill with cold brewing water to 21 litres achieving a starting wort temperature of 20 +/- 3 °C.

Add dried yeast and ferment for approximately 9 days until a gravity of approx. 1028 SG is achieved.

Add the rum and raisin infusion and secondary ferment for a further 5 days.

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

## **Specification:**

Alcohol: 8.1% ABV  
Bitterness: 28 IBU  
Colour: 150 SRM

## **Black Rock Wort contains:**

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



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