



CinnaBomb

Milk Stout - Beervana 2019

NITRO Milk Stout steeped in Sri Lankan cinnamon and Heilala vanilla. A lusciously creamy indulgence, reminiscent of your favourite Easter hot cross bun.

Ingredients:

- 3.4 kg Black Rock Pale Ale
- 1700g Ale malt
- 1500g Caramunich T2 malt
- 900g Vienna Malt, 600g Caraaroma malt
- 300g Light Chocolate malt, 150g Carafa T1 malt
- 250g Lactose
- 1/2 tsp ground cinnamon
- 2 tsp vanilla bean paste
- 23g Fermentis US05 yeast
- 2 cinnamon quills, 1 vanilla bean



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

Mash all grains into 18 L of brewing water at 64°C for 40 minutes, then raise to 72°C for 30 mins

Remove spent grains then add 3.4 kgs of wort concentrate and Lactose. Adjust volume to 23 L

Boil 45 minutes

Add ground cinnamon and vanilla paste

Immersion chill brew to 20 °C.

Clean & sanitise fermenter and associated equipment

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

Add cinnamon quills and vanilla bean once SG of 1030 achieved

Allow 5 days of infusion, then crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices. Nitrogenate for a creamy finish.

Specification:

Alcohol: 7.4% ABV
Bitterness: 36 IBU
Colour: 115 SRM

Black Rock Wort contains:

Pilsner malt



Black Rock Home Brewing



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