



# Midnight Express

## Milk Stout - Beervana 2019

**Coffee & Vanilla Milk Stout extravaganza - Espresso Martini anyone?**

### **Ingredients:**

- 1.7 kg Black Rock Oatmeal Stout
- 1.7 kg Black Rock Bock
- 1.7 kg Black Rock Creamy Brown
- 300g Dextrose
- 300g Lactose
- 100g Cacao nibs
- 1 Vanilla bean
- 150g L'affara Primo whole coffee beans
- 500mL L'affara Primo cold brew coffee
- 23 g Fermentis US05 yeast



### **Recipe:**

Clean & Sanitise fermenter and associated equipment for brewing.

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

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

Add the cold brew and coffee beans 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: 8.0% ABV  
Bitterness: 30 IBU  
Colour: 150 SRM

### **Black Rock Wort contains:**

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



Black Rock Home Brewing



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