



Schwarzwälder

Cherry Chocolate Milk Stout - DCBFF 2019

Black Rock—Rock your Homebrew competition WINNER - Martin Taylor's Black Forest Gateau milk stout.

Ingredients:

1.7 kg Black Rock Oatmeal Stout
1.7 kg Black Rock Dark
2.0 kg Marris Otter malt
200g Dark chocolate malt, 100g roasted malt
100g Light Chocolate malt
200g Dextrose, 300g Lactose
200g cocoa powder, 150g Cacao nibs
50 ml Mangrove Jack Cherry essence
M15 Empire Ale yeast



Partial Mash Recipe:

Mash all grains into 18 L of brewing water at 64°C for 40 minutes, then raise to 72°C for 30 mins
Lauter then add 3.4 kgs of wort concentrate, lactose, dextrose and cocoa powder.

Adjust volume to 23 L

Boil 45 minutes. Immersion chill brew to 20 °C.

Clean & sanitise fermenter and associated equipment

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

Add cacao nibs on day 2 of fermentation

Ferment for approximately 12 days until a gravity of approx. 1.020 SG is achieved and has stabilised. Add cherry essence.

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

Specification:

Alcohol: 6.7% ABV
Bitterness: 30 IBU
Colour: 120 SRM

Black Rock Wort contains:

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



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