



INSOMNIA COFFEE BOURBON PORTER

Porter - Beervana people's choice

Freshly roasted blend of Columbian coffee, vanilla and bourbon, with a touch of Porter. Rich and aromatic with a smooth latte finish

Ingredients

- 1 x 1.7 kg Black Rock Miners Stout
- 1 x 1.7 kg Black Rock Bock
- 500g Lactose (not pictured)
- 11.5 g S05 yeast
- 150g Coffee Beans
- 30ml Essencia Kentucky Bourbon Essence
- 500ml of cold brewed coffee
- 1 Vanilla Pod
- 350ml of Bourbon



Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve 3.4 kg of wort concentrate and 500g of lactose into 2 Litres of boiling water in a large jug and add to fermenter . Fill with cold brewing water to 21 litres achieving a starting wort temperature of 20 +/- 3 °C.
- Sprinkle the dried yeast (or rehydrate and add) to wort surface and ferment for approximately 6 days until a gravity of approx. 1015 SG is achieved.
- Add the coffee beans (in 2 hop balls), bourbon extract, cold brew coffee, vanilla (pod split) and Wild Turkey to fermenter and allow to infuse for 2 days.
- Crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices



Specification:

Alcohol: 4.3% ABV
Bitterness: 44 IBU
Colour: 90 SRM

Black Rock Wort concentrates contain:

- Pilsner
- Chocolate
- Crystal
- Caramalt
- Roasted Malt

New Zealand Craft Brewing Co.