



JAFFA MILK STOUT

A milky chocolate stout infused with orange & vanilla.

Ingredients

- 2 x 1.7 kg Black Rock Oatmeal Stout
- 400g Lactose
- 200g Cacao Nibs
- 200ml Orange Syrup (e.g. Blue Frog)
- 1 Vanilla bean
- 11.5 g Fermentis US05



Recipe

- Clean & Sanitise fermenter and associated equipment for brewing.
- Dissolve 3.4 kg of wort concentrate and 400g of lactose into 2 Litres of boiling water in a large jug and add to fermenter. Fill with cold brewing water to 20 litres achieving a starting wort temperature of 17-23°C.
- Sprinkle 200g Cacao Nibs into the fermenter.
- Sprinkle the dried yeast onto wort surface and ferment for approximately 6 days until a gravity of approx. 1015 SG is achieved.
- Add the orange syrup, vanilla (bean split) to fermenter and allow to infuse for 5 days.
- Crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices.
- Ideally nitrogenate or bottle as per normal procedures.



Specification:

Alcohol: 4.69% ABV
Bitterness: 25 IBU
Colour: 125 SRM

Black Rock Wort Concentrates contain:

Pilsner, Caramalt, Chocolate, Black and Roasted Malts + Oats

New Zealand Craft Brewing Co.