



# The Udder Lover

## Milk Stout

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### RECIPE STATS

**Est. SG:** 1.045-1.055

**Est. FG:** 1.010-1.020

**IBU:** 25

**SRM:** 32

**ABV:** 4.7%

### INGREDIENTS

5.5 lbs Golden Light

Liquid Malt Extract

8 oz Black (Patent) Malt

8 oz Carafoam Malt

8 oz Coffee Malt

8 oz Maris Otter Crystal  
Malt

1 lb Lactose

1 oz Challenger Hops

1 pkg Safale S-04 Yeast

### BREWING SCHEDULE

Heat 3 gallons of water. Steep packaged grains for 20 minutes or until water reaches 160°F. Discard grains and bring water to a low rolling boil.

Once boil is achieved, turn off the heat and add LME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs

Follow the hop schedule as indicated below.

### HOP ADDITIONS

1 oz Challenger @ 60 minutes

### FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. This yeast is forgiving – but the closer to the mid- to upper-60s you keep the temperature during fermentation, the cleaner the beer will be in terms of yeast-derived ester flavors.